



FOSSLER

TECHNICAL SHEET

Fossler wines were selected from the best lots of InVina's extensive vineyards. In our Reserva wines you will find full-bodied oak-aged wines with structure, concentration and exciting complexity.

TERROIR

Soils: Deep alluvial clay and sand, low to medium fertility.

Topography: Hilly.

Climate: Warm and dry Mediterranean climate. Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean. Rainy winters.

CARMÉNÈRE RESERVA 2013

Variety: Carménère

Vintage: 2013

Appellation: Maule Valley, Chile

Composition: 100% Carménère

Ageing Potential: It is ready to enjoy now, and will continue to develop favorably in bottle for up to 5 years if stored in a cool and dark place.

ANALISYS

Alcohol: 13.8%

PH: 3.6

Total Acidity: 5.48 g/L

Residual Sugar: 2.84 g/L

VINIFICATION

Harvest: Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery.

The grapes were cold macerated for 5 days, then fermented in stainless steel tanks between 24 – 28 degrees for 10 days. Then the wines were aged in a mix of new and used barrels for 8 months.

WINEMAKER'S NOTES

This Carménère has aromas of blueberries, dry leaves, ground white pepper and green peppers that unfold with raspberry and blackberry fruit flavors that blend into a chocolate and creamy smooth and complex finish.

PAIRING FOOD

Great for lamb or pork dishes. It is recommended to drink between temperature 16° - 18° C.