



LUMA CHEQUÉN

TECHNICAL SHEET

LUMA CHEQUÉN

Luma offers handmade wines selected from the best lots of InVina's extensive vineyards, fermented in small tanks, then aged in barrel for 12 months.

TERROIR

Soils: Aluvial Soils and bedrock, sandy loam, moderately deep. Developed soils, medium fertility.

Climate: Warm and dry Mediterranean climate.

CARMÉNÈRE GRAN RESERVA 2013

Variety: Carménère

Vintage: 2013

Appellation: Maule Valley, Chile

Composition: 100% Carménère

Ageing Potential: 10 years in bottle, it will be best in 2/3 years.

ANALISYS

Alcohol: 13.8%

VINIFICATION

Harvesting: 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 27° – 29° degrees for 10 days.

The grapes for this Estate Bottled wine come from Batuco Estate, where cooler temperatures give the wine its blueberry notes, and on our Las Tizas Estate, where warmer temperatures add a jammier profile, the grapes are aged for 12 months in oak barrels and bottled with minimum filtration.

WINEMAKER'S NOTES

Enjoy the complex nose of prunes, ground pepper and dried leaves and a smooth creamy mouthfeel with rich flavors of blueberries, chocolate and spice.

PAIRING FOOD

Recommended for red meat, spaghetti with Bolognese Sauce pork or lamb chops. It is recommended to drink between temperature 16° - 18° C.