



# eSer

"SER" (meaning "TO BE" in Spanish, but also "LOVE" in Armenian, the World wine cradle) is our single vineyard series, from Cachapoal D.O. Available in Carmenere, Cabernet Sauvignon, Merlot, and Syrah, these vibrant wines express the best of these varieties in Chile. The vines are located 2600 ft high, in the foothills of the Andes mountains.

Available in limited quantities only.

## DENOMINATION OF ORIGIN - CACHAPOAL

The region is known for its red varieties, representing 80% of total production. The valley enjoys several weather conditions allowing different kinds of farming. Gentle breezes of the Pacific Ocean and clayey soils create a beautiful synergy giving way to one of the most prominent producing regions of Carmeneré in the country.

## CARMENERE

### WINE PROFILE

**VARIETAL:** Carmeneré

**HARVEST:** By hand

**FARMING:** Sustainable

**WINEMAKING:** Traditional in stainless steel tanks with an average length of 30 days, and temperatures about 26–28°C.

**AGEING:** 18 months in new (60%) and one-year used (40%) French oak barrels.

### TASTING NOTES

**Colour:** Deep ruby red

**Nose:** Delicate and very intense aromas, with a high concentration of ripe black fruits and prunes are combined with subtle floral and mineral notes. Just a hint of vanilla and toasty give a beautiful complexity to the nose.

**Palate:** It is showing a high concentration of varietal characters. Layers of flavours, dominated by ripe blackberries and combined with an earthy, leathery, and spicy notes. Full-bodied, velvety tannins, and a refreshing acidity makes our Carmeneré enjoyable. Great fruit length and a long finish. It is ready to drink but it has a cellaring potential of 10 years.

**SERVE AT:** 16°



*Pascal Marty*  
Winemaker