



PUNTÍ FERRER  
FINE WINES CHILE

R E S E R V A

CARMENERE

D.O. VALLE DE CACHAPOAL



#### CLIMATE

Warm temperate climate with a Mediterranean rainfall pattern, marked by significant temperature variations between day and night. Annual precipitation averages 750 mm, concentrated during the winter months.

#### VITICULTURE

Vineyard Age: 15 years

Training System: Trellis

Yield: 10 Tons/Ha

Harvest Type: Manual harvest in the second half of April.

Location: Rancagua

#### VINIFICATION

Fermentation: Initiated by selected yeasts.

Fermentation takes place at controlled temperatures between 25 - 28°C.

Extraction: Traditional pump-overs respecting the fruit's own characteristics.

Maceration: Post-fermentation maceration for 4 - 5 days. Complete Malolactic Fermentation.

#### NOTA DE CATA

Visual: Deep ruby color with violet reflections.

Nose: Aromas of red fruits, pepper, and cloves with subtle hints of tobacco.

Palate: Smooth entry, broad mouthfeel, and well-balanced.

Pairing: Risotto, paella, aged cheeses, lightly seasoned red meats.

Service T°: 17 - 18°C



AGED IN FRENCH  
AND AMERICAN OAK  
BARRELS FOR 6  
MONTHS

RESIDUAL  
SUGAR <3,5 g/L

ALCOHOL 13,5%



Descorchados  
2021



Descorchados  
2022



Mesa de cata  
La CAV 2022



Mesa de cata  
La CAV 2023



James Suckling  
2023