



In Situ Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

In Situ Winemaker's Selection

Carmenère 2008

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| HARVEST & BLEND | 95% Carmenère: April 22, 2008. 5% Cabernet Sauvignon: March 20 to April 16, 2008. |
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| CLIMATE & SOIL | In Situ Carmenère blends grapes from the slopes of Paidahuen hill (920 m a.s.l.) and from the riverbanks of the Aconcagua River. The combination of ripe, red fruit and well-structured tannins from the hillside vines, with the soft and elegant tannins from the riverbed estate, give us this complex wine full of subtle aromatic tones and personality. |
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| PROCESSING | Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 18 days and then aged in 70% French and 30% American 225-litre oak barrels for 12 months. After the bottling this wine was aged for at least 3 additional months before release. |
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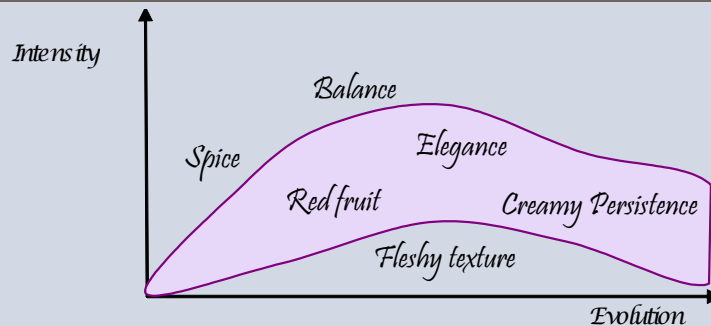
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| ANALYTICAL DATA | Alcohol: | 14.6 | % by vol. |
| | Total Acidity: | 4.9 | g/L (Tartaric) |
| | Volatile Acidity | 0,46 | g/L (Acetic) |
| | pH: | 3.75 | |
| | Residual Sugar: | 3.2 | g/L |
| *analytical data may vary from one lot to another | | | |

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| CELLARING | 2 to 4 years, but may be enjoyed now. |
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TASTING NOTES

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| Colour | Intense red with violet highlights. |
| Aroma | Deep aromatic complexity, black olive, black pepper, black currant and plum. |
| Palate | Full-bodied and robust; dense and chewy tannins. |

Winemaker's Chart



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| Serving T° | Serve between 16 ° and 18° C. |
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