

# Laura Hartwig

PREMIUM WINES



## SINGLE VINEYARD CARMÉNÈRE 2015

The vines of our Carménère Single Vineyard have been carefully selected throughout the years, for consistently producing very concentrated grapes. Further complexity is achieved keeping the wine in used oak barrels until it reaches maturity. The final outcome is an elegant, excellent quality wine.



### TECHNICAL SHEET

**Varietal Composition:** 100% Carménère

**Denomination of Origin:** Colchagua Valley

**Vineyards:** Laura Hartwig Estate, planted in 1994, Block "Isla" (Island).

**Soils:** Deep. The superficial stratas are of a loam-clay texture, and in the deeper ones, there are sand deposits.

**Rootstock:** Franc

**Harvest:** By hand

**Grape Reception:** Grape bunches arrived in 15 kg. cases. Berries are gently destemmed and pass through a selection table.

**Fermentation:** In stainless steel tanks. A pre fermentation maceration first, followed by a temperature controlled fermentation during 10-12 days.

**Barrel Ageing:** 100% in French barrels, 4th use, during 12 months.

**Clarification & Stabilization:** Natural and mild filtering before bottling.

**Ageing Potential:** 5 years.

**Service T°:** 16-18° C / 61-64° F

### ANALYSIS

<b>Alcohol</b>	: 13.5%
<b>Residual Sugar</b>	: 2.5 g/l
<b>Total Acidity</b>	: 5.54 g/l (tartaric acid)
<b>pH</b>	: 3.7
<b>Production</b>	: 29.000 bottles
<b>Bottled</b>	: March, 2017, L17065

**Color:** Deep ruby red, with almost black tones.

**Aroma:** The 2015 vintage gave us more mature fruit than previous years. We find more red fruit, cherry notes, along with spicy, black and red peppers, fused with notes of white chocolate and oak.

**Taste:** Very delicate, soft, balsamic, and fresh. Of mid structure and concentration. Despite its softness and delicate tannins, it has a long, exquisite finish.

**Food Pairing:** Very versatile. It goes well with white meats, oily fish, pastas, rice dishes, stews, and condimented, spicy foods, even curry. Ideal with Chilean food.

**Winemaker:** Renato Czischke

Enjoy with style and responsibility.