



V I N A  
L E Y D A

**CARMENERE 2006**  
**SINGLE VINEYARD, TALHUEN**  
COLCHAGUA VALLEY

**ORIGIN**

This Carmenère comes from Talhuen Vineyard, located in El Huique, in the heart of Colchagua Valley.

The Vines are planted uphill which creates great exposure to sunlight and optimum temperatures for ripening. The poor and rocky soil helps achieve a balanced growth and a low yield production and therefore full flavoured and concentrated grapes.

**WINEMAKING**

The grapes were hand harvested during the last week of April at 25° brix. After a gentle crushing, the grapes and juice were chilled to 10°C and remained for 5 days under anaerobic conditions before selected yeast inoculation.

Fermentation occurred at 28-29°C for 7 days with a “pumping over” regime of 3-4 times per day.

The wine was left on its lees and skins for an additional 8 days in order to obtain more structure. After malolactic fermentation the wine was racked into French oak barrels where it was aged for 12 months.

**TASTING NOTES**

Intense and elegant on the nose. Ripe blackberries, black pepper, leather and a spicy herb note typical of Carmenère. Opulent and well structured dark fruity palate with rounded tannins and a long toasty persistence.

**TECHNICAL NOTES**

Acidity: 3.56 g/l

PH: 3.64

Residual Sugar: 2.4 g/l

Alcohol: 14.4 % by volume