



## Punto Niño Carmeneré 2007

**Grape varieties:**

100% Carmeneré

**Vineyard region:**

Valle de Colchagua

**Harvest date:**

Mid May 2007

**Yeast:**

Selected to respect fruit concentration

**Fermentation:**

10 days at 27-29°C with daily pumping over in stainless steel vats.

**Maceration:**

2 1/2 weeks

**Malolactic fermentation:**

100%.

**Maturation:**

12 months, 50% in stainless steel vats, 50% in French and American oak.

**Fining:**

Light gelatine fining

**Bottling:** Minimum filtration to preserve maximum natural character, then bottled under low pressure on a bottling line designed to protect quality.

**Wine analysis:**

Alc/Vol:	14.6 %
Acidity:	3.33g/L
pH:	3.80
Residual sugar :	2.2 g/L

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**Vintage:** 2007 was a very cool year, cooler even than 2006, and dry. Winter rains were very late arriving, so there were no problems with botrytis or mildew. Harvest was later than the "average" so we had to wait until the 2<sup>nd</sup> half of May to harvest the late ripening Carmeneré grapes. Yields were low to moderate, but quality excellent. This wine comes from a high quality vineyard in the Peralillo region of Colchagua, a warm, dry area particularly renowned for its excellent Carmeneres.



Fabulously intense dark ruby, with violet rim.



Blackberry dark plum and cherry, intense and powerful.



Rich and ripe, round and mouthfilling. Enormously rich flavours of chocolate and plum. Tannins are ripe and silky giving the wine structure with warmth and generosity