



Premium
WINE OF CHILE

CARMÉNÈRE

ALYAN GRAN RESERVA

APPELLATION:	Central Valley, Chile
VARIETY:	Carménère
WINEMAKER:	David Gonzalez
ANALYSIS:	Alcohol Level 14,2 Vol % Residual sugar: 2,5 g/l. Free (SO ₂): 26 mg/l. Total Acidity as tartaric acid: 5,39 g/l. Volatile Acidity as acetic acid: 0,40 g/l. pH 3.68
YIELD:	9.000 pounds per acre
AGING:	8 months in French Oak. 12 months bottled.
AGING POTENCIAL:	6 - 8 years in storage between 14 -16°C.
COLOR:	Intense Deep Red.
NOSE:	Spices, peppers, cherry liqueur, earthy notes.
MOUNTH:	Good balance, long finish, a taste of toast and brandy.

A complex wine, round tannins, nice acidity. Good with all kinds of foods, aged cheese, meat, roast beef.