



WINE OF CHILE

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CARMÉNÈRE

ALYAN RESERVE

APPELLATION:	Central Valley, Chile
VARIETY:	Carménère
WINEMAKER:	David Gonzalez
ANALYSIS:	Alcohol Level 13,8 Vol % Residual sugar: 2,6 g/l. Free (SO ₂): 22 mg/l. Total Acidity as tartaric acid: 4,96 g/l. Volatile Acidity as acetic acid: 0,38 g/l. pH 3.55
YIELD:	9.000 pounds per acre
AGING:	14 months in stainless steel tank. 8 months in French Oak. 6 months bottled.
AGING POTENCIAL:	4 - 6 years in storage between 14 -16°C.
FOOD MATCHING:	Duck, pork, Asian food, roast leg of lamb, stews and baby back ribs.

A bold and expressive wine with deep red fruit flavors of plum, chocolate and black currants. long finish with just a hint of truffles.