

D'ALAMEL

DOMAINES BOURNET-LAPOSTOLLE

CARMENÈRE 2018

RESERVA

Our D'Alamel Reserva wines are sourced from selected vineyards in Chile, a country with unique terroirs where the vines grow between the South Pacific Ocean and the foothills of the Andes Mountains.

Composition

85% Carmenère, 15% Syrah.

Climatic Conditions

The central valley in Chile exhibits a semi-arid Mediterranean climate with a winter-only rainfall pattern. During the growing season, we have warm and dry days and pleasantly cool nights as a result of cold breezes coming from the Andes Mountains. The valley has also a cool influence from the Pacific's Humboldt Current which lowers temperatures in the coastal areas of the valley. This leads to warm days with ample sunlight and dry conditions, allowing for a slow ripening period.

Soil

The soils throughout are from alluvial and colluvial origin with good drainage.

Winemaking

Must was fermented by in stainless steel tanks for 2 weeks, with temperature control between 24° to 28°C, followed by a 10 days post fermentation maceration.

Ageing

30% of the blend was aged in used French oak barrels for 5 months.
70% on stainless steel tanks.

Tasting Notes

Colour: Brilliant red purple colour.

Nose: Aromas of ripe red fruit and notes of sweet spices such as cinnamon and black pepper aromas.

Taste: Good structure, soft and juicy tannins and red fresh fruit at the finish.

Food Pairing

The ideal companion for pasta with red sauces and slow cooking dishes well-seasoned.

Service

Serve from 16°C (60°F) to 18°C (64°F).

