

# AXEL®

Colchagua Valley, Chile

## CARMENERE 2007

Deep, vivid red. An expressive nose shows lavish aromas of plum, blackberry marmalade, herbs and notes of spicy chocolate and vanilla. A full palate opens to well-balanced and flavorful black fruit with a long, pleasant, toasty finish.



**VARIETAL COMPOSITION:** 85% CARMENERE  
8% MERLOT  
7% SYRAH

### Harvest

Harvest:	By hand
Vintage:	April, 2007
Appellation:	Colchagua Valley
Age of the vines:	16 years
Yield:	3.5 tons per acre
Production:	500 cases

### Vinification

Maceration:	20 days after fermentation
Fermentation:	Selected yeast, 24-28°C, 7 days
Malolactic:	Yes
Aging:	15 months in French & American oak, 3 mos. in bottle

### Technical Information

Alcohol:	14.2%
Total Acidity:	5.23 g/l
Volatile Acidity:	0.75 g/l
PH:	3.64
Residual Sugar:	1.85 g/l
Free SO <sub>2</sub> :	32 mg/l
Total SO <sub>2</sub> :	104 mg/l