

# Tamaya Reserva

## Carmenere

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*Appellation: Limarí Valley - Chile*

*Vintage: 2013*

*Alcohol: 13,5% by Vol.*

*Winery: Viña Tamaya*

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*Tamaya is the highest hill in the Limarí Valley area. It means "High Scenic Viewpoint" and comes from the dialect of the Diaguita indigenous people that inhabited the Limarí, where Viña Tamaya is located.*

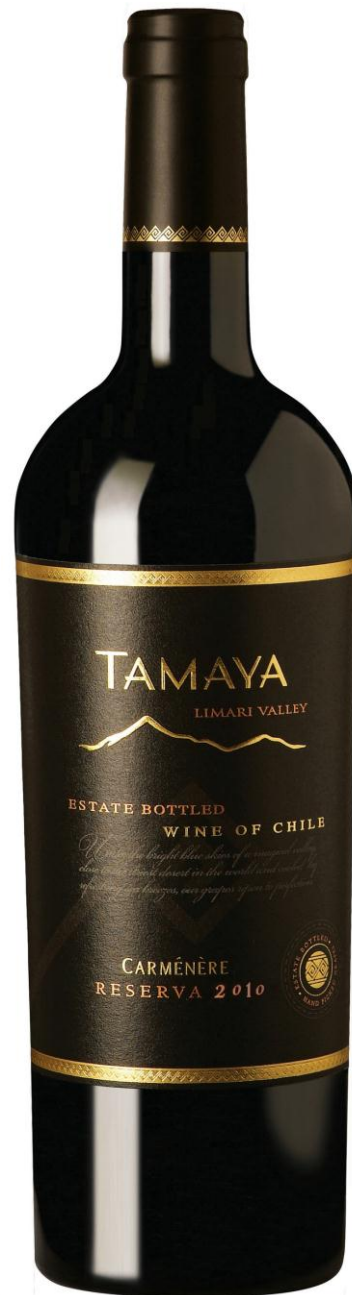
### Winemaking:

After a 3-day pre-fermentation cold soak in stainless steel tanks, selected yeasts are added and temperature raised for fermentation to begin.

Fermentation proceeds at 28°–30°C (82°–86°F). The wine is then racked off its skins which are re-pressed. Part of the free run wine and the second press wine are aged for 10 months in French oak barrels.

### Tasting notes:

Deep and brilliant ruby garnet. Aromas of wild red berries, spices, pepper and dried herbs jump out of the glass and mingle with notes of toast and licorice. Great texture and round minerality on the palate with a spicy finish.



UPC 827599900920  
CASE CONTENT: 12x750ML  
CASE WEIGHT: 37 Lb.  
CASE QTY per pallet LAYER: 14 (70 total)

