

Tamaya Estate

Carmenere

Appellation: Limarí Valley - Chile

Vintage: 2012

Alcohol: 13,5% by Vol.

Winery: Viña Tamaya

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:

The grapes were hand-picked during the third week of April and carefully transported to the cellar, where they were de-stemmed and lightly crushed.

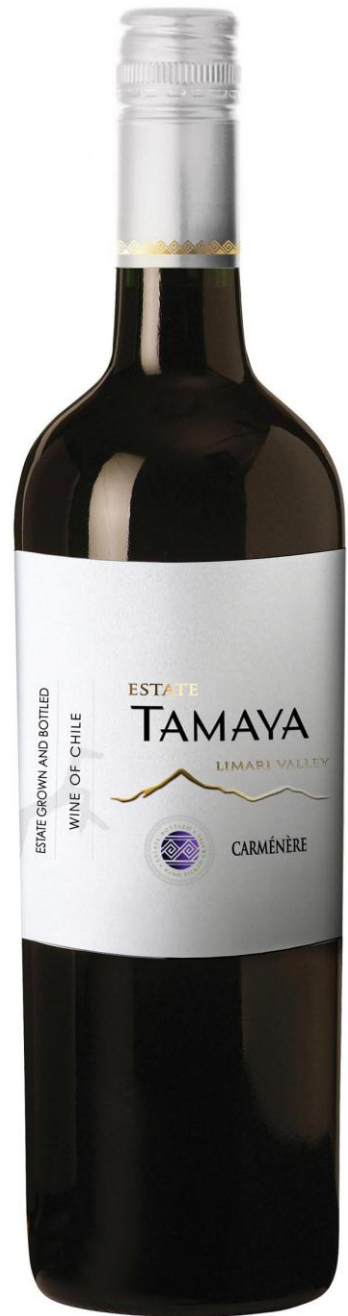
After a 3-day pre-fermentation cold soak in stainless steel tanks selected yeasts were added and temperature raised for fermentation to begin.

Upon completion, the wine was left on its skins for an additional week to gain greater structure and character. The wine was then racked off its skins.

The wine was then cold stabilized, filtered, and bottled.

Tasting notes:

Deep purple garnet color. Spicy aroma of ripe plums and blackberries with earthy notes and grilled red peppers. On the palate its smooth while deep and juicy, with good acidity and round tannins for great balance and an aromatic finish.



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

