

(oops)TM

CABERNET FRANC CARMENÈRE 2014

(oops) wines focuses on blending Carmenère with complementary varietals. The style for the red blends is fruit forward with a soft touch of oak, producing varietally expressive wines. This spicy wine is deep red in color with purple tones and some orange hues. Intense, rich chocolate, and coffee bean aromas introduce a mouth-filling palate with mineral notes, pepper and menthol well balanced with oak.

In the Vineyard

The fruit is sourced from different vineyards of the Valle Central. The Colchagua Valley is recognized for its black grapes of Bordeaux origin, a result of the quality of its weather; the valley has large thermal fluctuations, extremely high temperatures by the morning and very low during the night. These conditions produce grapes that have a deep intense color that create a structured and concentrated wine.

Winemaking Profile

The grapes were harvested in April and May. The grapes were received at the winemaking facility in Talagante, gently crushed and destemmed, fermented for 15 days, then fermented in stainless steel tanks. The lots were macerated and fermented separately in stainless steel with 40% of the blend aged with French and American staves for 4 months. Cabernet Franc lends color and velvety texture, well-suited to the full-bodied, spicy Carmenère.

Food Pairing

Cabernet Franc displays its great food versatility here. Try this wine with roast tenderloin of beef, prime rib, leg of lamb, or any oven or pan-roasted meat; delicious with smoky barbecued ribs or brisket, or poultry & seafood when prepared in hearty braises or stews.

Varietal Content

84% Cabernet Franc,

16% Carmenère

Grape Source

Valle Central, Colchagua

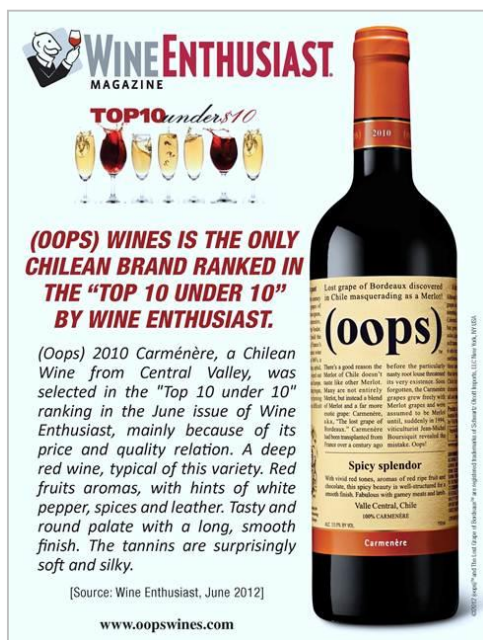
Alcohol 13.8%

pH 3.82 g/L

Titratable Acidity 4.5 g/L

Residual Sugar 3.14 g/L

Suggested Retail Price \$10.99



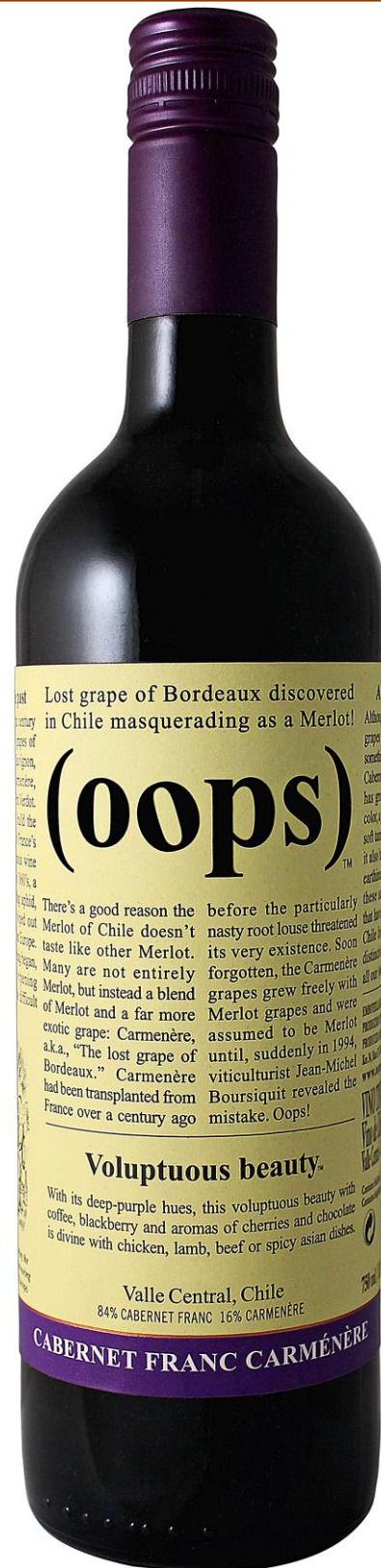
WINE ENTHUSIAST
MAGAZINE
TOP 10 under \$10

(OOPS) WINES IS THE ONLY CHILEAN BRAND RANKED IN THE "TOP 10 UNDER 10" BY WINE ENTHUSIAST.

(Oops) 2010 Carmènère, a Chilean Wine from Central Valley, was selected in the "Top 10 under 10" ranking in the June issue of Wine Enthusiast, mainly because of its price and quality relation. A deep red wine, typical of this variety. Red fruits aromas, with hints of white pepper, spices and leather. Tasty and round palate with a long, smooth finish. The tannins are surprisingly soft and silky.

[Source: Wine Enthusiast, June 2012]

www.oopswines.com



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