

(oops)TM

CABERNET FRANC CARMENÈRE 2008

(oops) wines focus on blending Carmenère with complementary varietals. The style for the red blends is fruit forward with a soft touch of oak, producing varietally expressive yet approachable 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, dry plum, 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, macerated for 15 days, then fermented in stainless steel tanks. The lots were macerated and fermented separately in stainless steel with 50% 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; also delicious with smoky, barbecued ribs or brisket, or poultry and seafood when prepared in hearty braises or stews

Varietal Content	84% Cabernet Franc, 16% Carmenère
Grape Source	Valle Central, Colchagua
Alcohol	13.8%
pH	3.8 g/L
Titrateable Acidity	4.4g/L
Residual Sugar	1.79 g/L
Suggested Retail Price	\$12



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