

# AARONAP CELLARS

## 2015 CARMENERE-MALBEC



### Wine Summary:

We head south of the border to showcase the best of Chilean viticulture in a single bottle. Starting with the forgotten grape Carmenerere (brought to Chile mislabeled as “merlot” and re-discovered by accident) as our base wine, we blend in its close cousin Malbec to produce a fine hearty red wine that will certainly please the gaucho in you!

### Tasting Notes:

Notes of blackberry, black plum, blueberry, caramel, forest floor, and kitchen spices with a zesty lingering tingle.

**Food Pairing Suggestions:** Smoked pulled pork or beef brisket, a hearty dank Farmer’s cheese, roasted red

peppers, or a white bean and kale soup.

**Aging Potential:** Lovely to drinkable in 2017 through 2025

### Technical Data:

*Varietal Composition:* 59% Carménère, 31% Malbec, 3% Merlot, 3% Cabernet Franc, & 4% Petite Verdot

*Appellation:* Curico Valley, Chile

*Aging Protocol:* 18 months in a mixture of 3 yr old French oak and 1-yr old hybrid American-French oak barrels. Bottled aged for an additional 6 months.

*Alcohol by volume:* 13.9%    *pH* 3.38    *Residual sugar:* Dry    *Production Volume:* 796 bottles

### Vintage and Production Notes:

Chile had a pretty wild ride in 2015 with seven-year floods in some regions and volcanic eruptions in others. In the Curico Valley in the central part of Chile, it was a battle for acidity with a hotter harvest, although rainfall mid-harvest in March proved a relief. After transport to Westford, the grapes were destemmed and fermented separately with MT yeast to accent the red fruit flavors. After pressing, the carmenere was aged in a 3-year old hybrid French-American barrel for 16 months while the malbec was blended with a small portion of merlot and cabernet franc to top off the 2-year old American barrel and aged for 16 months. Petite verdot was used to top off the barrels during aging. The wines were blended together, bottled, and aged in bottle for an additional 6 months.