

AARONAP CELLARS

2017 CARMENERE



Wine Summary:

We head south of the border to showcase the best of Chilean viticulture...the Lost Grape. Carménère once flourished in the vineyards of Bourdeaux but died out over the centuries due to competition with its more famous cousins and the dreaded Phylloxera root louse. Thought to be extinct, it was re-discovered by accident growing in the vineyards of Chile where it had been hiding in plain sight for over 100 years. Long confused in the vineyard and blended with its close cousin merlot in the winery, it wasn't until the 1990s when genetic testing revealed the Chile actually harbored large acreage of the Carménère grape! Today, Carménère is recognized as Chile's signature grape.

Tasting Notes:

Brought north to Massachusetts, the grapes yield a rich aromatic wine with aromas of red cherry, white pepper, wood smoke, fresh blackberry, and finishes with a zesty lingering tingle.

Food Pairing Suggestions: Smoked pulled pork or beef brisket, grilled sausage, roast pork chops, a hearty earthy Farmer's cheese, roasted red peppers, or a white bean and kale soup.

Aging Potential: Lovely to drinkable in 2018 through 2025

Technical Data:

Varietal Composition: 89% Carménère / 11% Petite Verdot

Appellation: Curico Valley, Chile

Aging Protocol: 30 months in used American and French oak barrels. Bottled aged for an additional 6 months.

Alcohol by volume: 13.9% *Residual sugar:* Dry *Production Volume:* 341 bottles