PIONERO

PIONERO 'RESERVA' MAULE CARMENERE

MAULE • CENTRAL VALLEY • CHILE • SOUTH AMERICA

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This Wine

TECHNICAL DETAILS

The Estate
The fruit for this wine comes from vineyards in the Maule Valley, where there is a predominance of alluvial, gravel-type soils with low fertility and important clay loam at the basis of the profile. The vineyards are vertically positioned and double guyot pruned.

Wine Making
After harvest the grapes are crushed, leaving approximately 20% of the berries whole, and allowed to undergo a 3-day cold maceration prior to fermentation, which lasts another 15 days. Selected yeasts are used, and light daily pump-overs aid in the color and structure of the new wine. Fermentation temperatures are regulated to retain the fresh character of the fruit.

Food Suggestions
Pairs well with pastas, corn and meat pie, stews, lean red and white meats.

TASTING NOTES

Pionero Reserva Maude Carmenere pours to a purpose violet red. Aromas of dark fruits recalling blackberries, fresh herbs, and spices such as cinnamon meet your nose. On the palate, flavors of fruit with attractive notes of vanilla, cloves, and chocolate. Medium-bodied and juicy with fine tannins, fresh acidity, and a long finish.

100% Carmenère grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.5
- Class: Red

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