

# SOMBRAS DEL SOL

## RESERVA

“ Since time immemorial the sun has been celebrated as the giver of life in Chile. Sombras del Sol captures the careful balance between sun and shade, light and dark that forms an essential part of winemaking. Discover the spirit and colors of Chile in every glass; and taste of sunshine in every sip. ”

**Variety:** Carménère

**Appellation:** Central Valley, vines primarily in Maule Valley close to San Javier.

**Tasting Notes:** Chile's signature grape. Ruby red color with a violet hue. Paprika stands out on the nose along with enticing aromas of ripe red fruit. Medium bodied with a flavorful mid-palate, sweet tannins, and a pleasingly fruity finish.

**Pairing Suggestions:** Vegetable gratins with white sauce or creamy cheeses. Roasted red meats with herbs and mushrooms.  
Recommended Serving: Winter 16°C/61°F Summer 13°C/55°F

**Soil:** Fertile, very deep soil with far-reaching roots and mostly composed of clay, rocks and sand.

**Harvest:** Beginning the 3rd week of April.

**Fermentation:** Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26° C.

**Aging:** Micro-oxygenation with staves during malolactic fermentation.



CARMÉNÈRE