



Our Red Espino Reserva Especial vines grow in San Luis de Pirque in light and permeable soils with great drainage owing to the presence of ancient tributaries of the Rio Clarillo. With managed yields of 2.25 kilos per plant and natural growing techniques, we achieve balanced fruit required for making our entry level bottles. The Cabernet Sauvignon lends structure to the wine allowing the typicity of the Carmenère to shine through on top, the Syrah lends structure to the wine, the malbec fruity notes, and tempranillo maturity.

Cyril Chaplot [cyril@williamfevre.cl]
Commercial Manager

espino

RESERVA ESPECIAL



WILLIAM FÈVRE CHILE

CARMENÈRE

D.O. Maipo Valley - Andes, Chile

2021

85% Carmenère
15% Tempranillo

Winemaking note

Specific cuartels of Carmenère grapes were harvested, crushed after a selection table cleaning and deposited in 24,000 tanks for cold maceration for four days. The musts are pumped over twice a day allowing the juice to be in constant contact with the skins all through the fermentation and for a slow extraction of tannins and flavours to proceed. The Carmenère post-fermentation maceration lasts between five to ten days depending upon a tasting daily. After malolactic fermentation, 80% of the wines aged in barrels for eight months toward encouraging a healthy complement of oak structure amidst heaps of honest fruit. The wine is aged in the bottle for at least six months more before release.

Tasting note

Behind its deep cherry color Carmenère reveals intense aromas of black pepper, red pepper, with notes of smoke and toffe. It is juicy and fresh in the mouth, with firm but silky tannins. Great Carmenère spiciness, softness and length.

Pairing

"Pablo Heiremans recommends closed eyes to pair it with lamb grab" (The wine of the week, El Mercurio, 31.03.14).



Harvest date 1 ^o week of May	Production 19.400 bottles	Alcohol degree 13.3% Vol.	Residual sugar 3.25 g/l
PH 3,68	Total acidity 3.42 g/l		