



*Sarina*

**PREMIUM WINE**  
**CARMÉNÈRE | 2018**

La línea “Premium Wine” es una colección única del viñedo “Los Lingues”, cuyo especial cuidado se acompaña del delicado trabajo de enología, que ha sido capaz de elaborar un vino de excelencia y elegante carácter.

Valle: Colchagua

Variedad: 100% Carménère

Alcohol: 14,0%

Acidez Total: 4,9 g/L

Azúcar residual: 2,5 g/L

Guarda: Envejecido en roble francés durante 18 meses.

#### **Clima**

Viñedo a los pies de la “Cordillera de los Andes” a 350mt del nivel del mar entregando mayor oscilación de temperaturas durante el día y la noche. Suelo de composición granítica.

#### **Vendimia y Vinificación**

Uvas cosechadas a mano, con doble selección durante abril. Uvas despalilladas y maceradas en frío por 6 días. Fermentación alcohólica a 26 - 29°C, remontajes diarios de acuerdo a enología. Maceración post- fermentativa por 2 a 3 semanas.

#### **Notas de cata**

Nuestro Carménère obtiene tintes violáceos y profundo rojo. Notas a frutos negros maduros, pimienta y cacao en nariz. En boca es un vino sedoso, de alto volumen, equilibrado y voluptuoso, con elegante persistencia.

#### **Maridaje**

Preferentemente con carnes blancas, cerdo y pastas. Recomendable servir a 16 - 18°C.





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Valley: Colchagua  
Variety: 100% Carménère  
Alcohol: 14.0%  
Total Acidity: 4.9 g/L  
Residual sugar: 2.5 g/L  
Aging: Aged in French oak for 18 months.

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#### **Climate**

Vineyard at the foot of the "Los Andes Mountain" at 350mt above sea level, providing a greater range of temperatures during the day and night. Granite composition floor.

#### **Harvest and Winemaking**

Handpicked harvest, with double selection during April. Grapes destemmed and cold macerated for 6 days. Alcoholic fermentation at 26 - 29°C, daily pump-overs according to oenology. Post-fermentative maceration for 2 to 3 weeks.

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#### **Tasting Notes**

Our Carménère obtains violet and deep red tints. Notes of ripe black fruit, pepper and cocoa on the nose. On the palate it is a silky, high volume, balanced and voluptuous wine, with elegant persistence.

#### **Pairing**

Preferably with white meats, pork and pasta. Recommended to serve at 16 - 18°C.





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#### ADDITIONAL INFORMATION

**Natural Cork**  
45 x 24 mm



**Complex Cap**  
Viña Napoli  
Gold Foil



**Bottle**  
Color: Green  
Height: 303 mm  
Weight: 730 grs  
Chopped: 47 mm



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**Viña Napoli Case**  
6 Bottles 750ml  
12 Bottles 750ml

