

MANOS NEGRAS CARMENERE

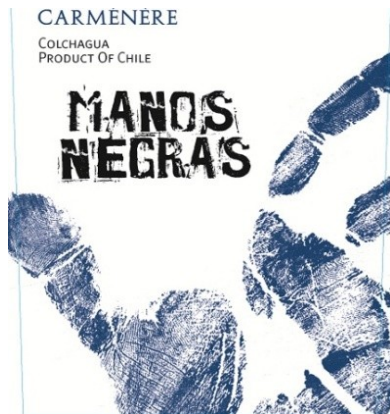
Description: We strive to achieve a terroir-driven Carmenera from Colchagua, a wine with aromas of black fruits and fresh herbs, a full yet soft texture and fresh elegant acidity.

Label Notes: Real winemakers get their hands dirty. Hands black with wine. That's what Manos Negras is all about. Rolling up our sleeves and getting our hands dirty. That's how we make these hand-crafted wines.

S.R.P.: \$15

Total Production: 1,000 cases

UPC: 852282002346



Winemakers: Alejandro Sejanovich, Duncan Killiner, Jason Mabbett, and Jeff Mausbach

Producer: Manos Negras

Vineyard: Colchagua, Chile

Varietal: 100% Carmenera

Average Age of Vines: 15 years

Density: 4,000 plants per hectare

Production: 1.75 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: Indigenous yeasts; 4 day cold maceration; 10 day fermentation, max temperature of 28° C.

Malolactic Fermentation: 100% spontaneous in oak

Aging: 12 months in French oak, 30% new

Alcohol: 14.0

Residual Sugar: 1.9 g/L

Acidity: pH of 3.58; TA of 5.2 g/L

YOUR TASTING NOTES:

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