MISSION WINE & SPIRITS

Apaltagua Reserva Carmenere

Chile, Colhagua
Vintage: 2017
Appellation: Colchagua Valley
Type: Red wine
Grapes: 100% Carmenere
Systembolaget's Art No: 78615

About the Product: Apaltagua Reserva Carmenere is an intense wine, wild purple in color. From start to finish, the touches of tobacco, and red and black cherries intermingle, producing a great potency in the mouth. It possesses a generous body with smooth and friendly tannins. It is a well rounded wine with a juicy and lingering finish.

Producer: Apaltagua

About the Producer: Hugo Donoso Silva is one of Chile's most famous wine families and has cultivated wine on his property of San Jose Apalta Valley for many years. It is wines of very high quality from the 60-year-old plants of Cabernet Sauvignon and Carmenère.

Packaging: Bottle
Quantity per box: 12 or sepratley
Volume: 750
Vintage: 2017
Alcohol: 13,5 %
Serving Tempeture: 16-18 °C

When the area was becoming famous in the late 1990s he gave his sons Hugo, José Manuel and Rodrigo the task of starting production of wine in their own name from the family vineyards of Apalta Valley. The new company was named Apaltagua to exploit the positive value of the valley's name and at the same time connect to the Chilean origin.

A production plant with a total capacity of 2.5 million liters was built in a short time before the first harvest in 2000. The premier vintage of wines in the three different quality levels was warmly welcomed, later vintages have also received good ratings.

In 2007 the family Donoso sold their life's work to a U.S. entrepreneur Edward Tutunjian. The current oenologist it's Cristobal Abarzúa and external consultant with responsibility the premium wine Grial is star enologist Alvaro Espinoza.

Color: Deep purple
Aroma: Fruity with hints of tobacco
Taste: Fullbodied red wine with hints of tobacco, red and dark cherries.

Alcohol: 13,5 %

Goes Well With:

Harvest:
The grapes are harvested by hand in April when they have reached optimal maturity. In order to extract color and aromas, the must is interfused with its skin for three days at low temperatures.
The must is then fermented for seven days in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C (79° to 82° F).
The wine is next left to macerate for an additional ten days to extract its fruity characteristics.
Then, 50% of the wine is aged in oak barrels for six to eight months before its launch on the market.
Aging: 50 % of the wine will age on oak between 6-8 months