



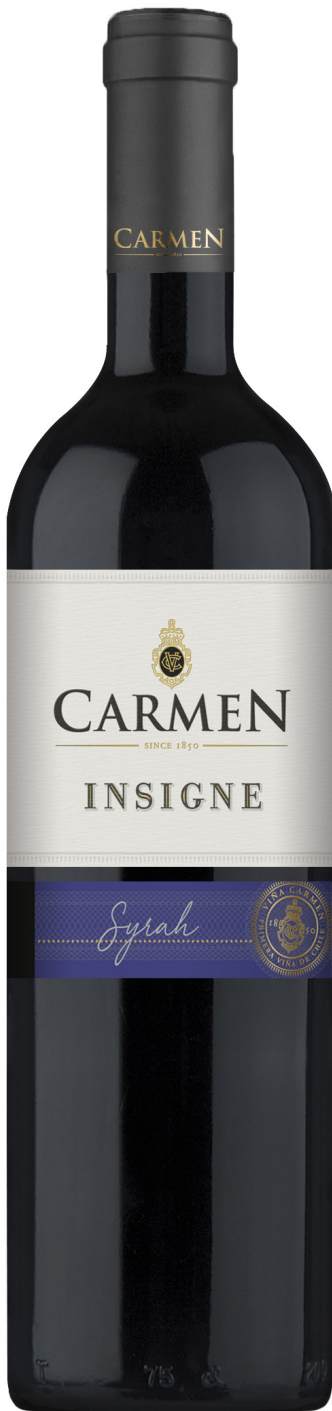
# CARMEN

---

SINCE 1850

## INSIGNE

*Syrah*  
2018



**VARIETY:** 85% Syrah | **VALLEY:** Central Valley

### WINEMAKER'S COMMENTS

Ruby red in color with a violet hue. Fruity aromas of berries and black plums along with subtle notes of spices are complemented by notes of vanilla, caramel, and toast from its contact with French and American oak. The palate has good structure, tremendous volume, and silky ripe tannins leading to a pleasing finish.

### CLIMATE AND SOIL

Chile's Mediterranean climate features warm, dry summers and cold, rainy winters. The proximity of the Andes Mountains plays an important role, and as the mountains rise in altitude, the temperatures drop. The Pacific Ocean is also important to vineyard development. Chile's coasts have two great characteristics, their westward orientation and the cold Humboldt Current, which work together to create continental winds that have a cooling effect in the country's central zone and result in wines with higher acidity and elegant aromas. The interaction between the effects of the Andes and those of the Pacific Ocean creates a broad daily temperature differential that helps the grapes develop fresh flavors and tremendous typicity. The healthy, well-drained soils have a variety of origins (alluvial, colluvial, fluvial, etc.) and textures (marl, clay, sand, silt). Despite the relatively dry weather conditions, abundant water for irrigation flows from the eternal ice of the Andes Mountains.

### VINEYARD

We use a combination of grapes from different vineyards, some of which are trellised to the traditional low vertical shoot position and others to modern systems such as Lira and Scott Henry. Regardless of the trellising system, different fruit load, and the amount of sun received, the objective is always to intensify the concentration in the fruit, maintain good acidity and respect the varietal character.

### WINEMAKING

The grapes are harvested in accordance with strict monitoring for ripeness and tasting the berries prior to harvest. Once picked, the grapes are transported to the cellar, destemmed, very gently crushed by rollers, and deposited directly to the fermentation tank. The fermentation process took place at 25°–28°C and was controlled daily to ensure gentle extraction and greater volume on the palate. Once alcoholic fermentation was complete, malolactic fermentation was allowed to begin spontaneously for better aromatic development and complexity on the palate. The final blend was aged in French and American oak for several months prior to bottling.

### TECHNICAL DETAILS

Alcohol: 13.0 % v/v | pH: 3.72 | Total Acidity: 5.28 g/L | Residual sugar: 3.73 g/L

### FOOD PAIRING

Ideal with well-seasoned red and white meats, pastas, and fatty fish such as salmon.  
Best served at 16°–18°C.