

Nº 47

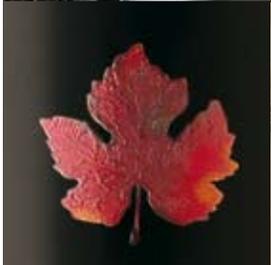
# good to know



VIÑA ERRAZURIZ

## Carmenère

*... Carmenère was introduced into Chile in 1850 from France and remained hidden among the Merlot.*



*The Valle de Aconcagua offers the ideal conditions for this variety's tannins to ripen fully and express notes of spice and black pepper with none of the green pyrazine notes that appear when when it does not reach full maturity.*



### KAI 2006

Attractive intense violet-red in colour, this wine is characterized by its combination of aromas of ripe black fruit and enticing spices such as black pepper and ginger, as well as subtle notes of truffle, cocoa, and roasted coffee. Intense on the nose and sumptuous on the palate, it is well-rounded with soft tannins and good volume, leading the way to an extraordinarily velvety finish. Flavours of black fruit reappear on the palate and extend onto the long, sweet finish.

### SINGLE VINEYARD CARMÈNÈRE 2007

Deep, ruby-violet red in colour, our 2007 Carmènère Single Vineyard offers aromas of sweet spices and chocolate that lead to black fruits that meld with the characteristic touch of black pepper. Exuberant, intense flavours with excellent typicity on the palate include notes of roasted red peppers, soy sauce, cinnamon, and blackberries complemented by tobacco and pencil lead.

The palate features very sweet, soft, ripe tannins along with firm, refreshing acidity that guarantees a long life in the bottle.

### MAX RESERVA CARMÈNÈRE 2007

Bluish-violet-red in colour, our 2007 Carmènère features subtle aromas of red bell pepper and soy sauce melded with notes of blackberry, and lavender, with a touch of roasted coffee and sweet spices that recall cloves. Silky on the palate with a hint of black pepper, it is juicy and fresh, with good acidity and fine tannins. This wine offers excellent typicity, texture, and firmness, as well as a long, intense, and elegant finish.

### ESTATE CARMÈNÈRE 2008

Our 2008 Carmènère Reserva is a deep violet-red in colour and displays intense aromas characteristic of the variety, such as notes of black fruits that combine with touches of roasted peppers and soy sauce intermingled with chocolate and roasted coffee beans that make this wine distinct and very pleasing. The palate is well balanced, juicy, and fresh, with very friendly tannins and a delightful finish.

### A BIT OF HISTORY

Carmènère was one of the most widely grown varieties in the early 19th century in the Médoc and Graves regions of Bordeaux. Disaster struck in 1860 when French vines were attacked by phylloxera, a diminutive insect that affects vine roots and leaves by sucking out their sap. The deadly pest extinguished the variety in all of the French vineyards, and it was slowly began to replace it with other, less sensitive varieties, such as Merlot, throughout Europe in general.

### THE REDISCOVERY

Carmènère was identified in Chile in 1994 by French scientist Jean-Michel Boursiquot, who discovered why certain “Merlot” vines took longer to ripen. His studies concluded that the vineyards were mixed with the old Bordeaux variety, Carmènère. The variety thought long-lost had been rediscovered.

Carmènère was introduced into Chile in 1850 from France and remained hidden among the Merlot.

## Major Accolades

### KAI 2006

- International Wine Cellar (Stephen Tanzer): 92 points (April 09)
- Josh Reynolds: 91 points (April 09)

### KAI 2005

- International Wine & Spirit Competition 2008 UK: Best Carmènère from Chile (Nov 2008)
- Robert Parker, The Wine Advocate: 92 points (Nov 2008)
- Decorchados 2008, Chile: 92 points (Dec 2007)

### SINGLE VINEYARD CARMÈNÈRE 2006

- International Wine Cellar (Stephen Tanzer): 90 points (March 2008)

### SINGLE VINEYARD CARMÈNÈRE 2005

- Robert Parker, The Wine Advocate: 90 points (July 2007)

### ESTATE CARMÈNÈRE 2007

- Wine & Spirits: 89 points, Best Buy! (June 09)
- Sommelier Wine Awards 2008, Chile: Gold Medal (May 2008)

### ESTATE CARMÈNÈRE 2006

- Decorchados 2008, Chile: 90 points (Dec 2007)
- Guía del Vino 2008, Chile: 89 points (Feb 2008)

### ESTATE CARMÈNÈRE 2005

- Wine Access, Canada: 89 points (Aug 2007)
- Toronto Life, Canada: 88 points (Nov 2007)