

Am

St. Stephen Organic Vineyards

2018 CARMÉNÈRE Reserve
Maipo Valley - CHILE

The name "Am" means "beautiful spirit" in the Mapuche language. From our vineyard to your table this wine is cultivated, harvested, and made by hand; focusing on pure, organic, and sustainable methods. Each bottle reflects all of the best things about this wonderful vineyard.



Origin: Maipo Valley, Chile,

Varietal: 100% Carménère,
Single vineyard, estate grown.

Harvest: Manually harvested
in April, 2018

Winemaker: José Antonio
Bravo von Bischoffshausen

Dark, rich, volcanic soil. Flat terrain. Good drainage.
Water source is Andean snow melt. Supplied from deep well via drip irrigation.
Warm, sunny days promote ideal growth, and cool nights slow the conversion of stored sugars.

• **Production Technique:** Harvest early in the morning brings the grapes to the cellar with a low temperature, so that they can be marinated a couple of days before starting the alcoholic fermentation, which is carried out in about 14 days, with a 2-day regimen of soft, malolactic fermentation in barrels.

• This wine has a beautiful intense, dark red violet color, pleasant aromas of fruit on the nose, ripe and fresh, medium intensity, pleasant mouth, medium soft body, pleasant tannins that give it complexity, firm, with good gray, spices such as black pepper, balanced on the pallet, with a good acidity ratio.

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| Aging | 6 months in French oak barrels, 50% new oak. |
| Analysis | Alcohol Content 13.2% by Volume |
| | Residual Sugar 2,59 g/L |
| | Total Acidity (C ₄ H ₆ O ₆) 5.7 g/L |
| | pH 3.52 |
| Total SO ₂ 0.044 g/L | |
| Bottling Date | November, 2018 |
| Packaging | Bottle 750 ml, natural cork, bar code 856317004190 |
| | Case 12 bottles, bar code 10856317004197 |



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