oda al vino

St. Stephen Organic Vineyards

2018 CARMÉNÈRE Reserve

Colchagua Valley - CHILE

The name "Oda al Vino" comes from the Pablo Neruda poem (Ode to Wine), "But you are not only love, fiery kiss, or burned heart, wine of life; you are the community of man." Oda al Vino is our premium brand. 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: San José de los Lingues, Colchagua Valley, Chile, Latitude -34.5612569, Longitude -70.9334698

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

Harvest: Manually harvested in April, 2018

Winemaker: José Antonio Bravo von Bischoffshausen Dark, rich, volcanic soil (red granite, andesite, basalt, rhyolite composition). Flat terrain. Good drainage. Slightly acidic (pH 6.2). 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.

| Aging | 18 months in French oak barrels, 33% new oak. |
|------------------|--|
| Analysis | Alcohol Content 12.5% by Volume |
| | Residual Sugar 1.91g/L |
| | Total Acidity (H₂SO₄) 3.20 g/L |
| | pH 3.67 |
| | Total SO ₂ 0.062 g/L |
| Bottling Date | October 2019 |
| Packaging | Bottle 750 ml, natural |
| | cork, bar code |
| | 856317004152 |
| | Case 12 bottles, bar |

- **Production Technique:** Alcoholic fermentation is carried out in small stainless steel containers, for approximately 13 days, with a regime of 1 hat movement per day. When finished alcoholic fermentation, the wine is then transferred to French oak barrels for malolactic fermentation. The process finishes with a cleanup and addition of sulfites.
 - This wine has a beautiful, intense, deep red color, with nice violet notes. It has pleasant aromas of fruit, ripe currants, hints of plum, chocolate and coffee, soft and pleasant toasted, fine notes of spices. The flavors reflect the character and terroir of Carménère: the refreshing influence of the Andes mountain range in winter, minimum rainfall during the growing season and hot summers.

Medium soft-bodied with good structure, tasty, good acidity and soft tannins present and pleasant, especially to accompany mature cheeses, sweet and sour sauces, lamb, chicken and roast meat, it also pairs well with pasta.

· Oda al Vino Carmenere 2017 Awards:









