

# Oda al vino

St. Stephen Organic Vineyards

2019 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, 2019

**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.

• **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 color, pleasant, ripe, acidic fruit, tasty on the palate, somewhat short, with character, pleasant spicy on the palate, powerful tannins, good concentration, slight menthol, somewhat narrow in the mouth, quite a lot of fruit which is very nice. Good to accompany red meats, take advantage of natural fruit to combine with intense meals.

**Awards:**



St. Stephen  
ORGANIC VINEYARDS

Aging	18 months in French oak barrels, 33% new oak.
Analysis	Alcohol Content 13.4% by Volume
	Residual Sugar 2.43 g/L
	Total Acidity (H <sub>2</sub> SO <sub>4</sub> ) 5.66 g/L
	pH 3.58
Total SO <sub>2</sub> 0.045 g/L	
Bottling Date	November 2019
Packaging	Bottle 750 ml, natural cork, bar code 856317004176
	Case 12 bottles, bar code 856317004213

