



ALCANCE®

2016 CARMENÈRE

Alcance is built around estate-based vineyards that produce wines with all the depth, character, and complexity of many of the world's finest. With soils ranging from the red granitic soil of the southern coastal mountain range to the gravel rocky loamy soil on the bench of the Lircay river in the foothills of the Andes, our goal is to craft wines that truly reflect our unique terroir and sense of place.

The Vintage

The 2016 harvest was characterized by a warm ripening season followed by a short spell of rains in the fall. Wines produced in this vintage are remarkably concentrated and intense.

Wine Stats

ALCOHOL: 14.4%

T.A.: 0.58g/mL

pH: 3.51

RS: 0.03

TYPE OF OAK: 100% French, 32% new

TIME IN OAK: 18 months

TOTAL PRODUCTION: 1,195 cases

Blend

VINEYARD NAME	Maitén	San Francisco	Maitén
APPELLATION	Maule	Maule	Maule
VARIETAL %	85% Carmenère	10% Cabernet Sauvignon	5% Petit Verdot
AGE OF VINES	22 years	12 years	13 years
SOILS	Clay loamy soil	Deep granitic colluvial rock	Clay loamy soil

Winemaking Techniques

Harvested 100% by hand, it is fermented in traditional way in small stainless steel tanks, cold prefermentative maceration for 6 days, and then we start fermentations with 2 soft pump over per day, it completed a period of 20-22 days, then manolactic fermentation was done in French oak barrels of very fine grain. for 18-month, during these time it was racked in three occasions.

Winemakers

RANDY ULLOM – WINEMASTER, ANDRÉS SÁNCHEZ – WINEMAKER

Tasting Notes

The 2016 Alcance Carmenere is expressive and vibrant. Dark berries, fresh spices and delicate notes of cedar on the nose are followed by a concentrated, long finish on the palate. These rich flavors all come together seamlessly in a beautiful, complex wine that pairs well with any occasion.