



# KORTA WINES

VINEYARDS & WINERY

GRAN RESERVA :

## Korta Barrel Selection Carmenere

D. O. : Sagrada Familia Valley.

**Harvest:** Hand-picked grapes in 13-kg cases.  
Harvest period: last week in April and first week in May.

**Composition:**  
100% Carmenere.

**Vinification:** Bunch selection at reception, soft crushing and no solids pumps.  
Prefermentative maceration at 10-12 °C for 72 hours.  
Fermentation between 26-28 °C for 8 days with postfermentative maceration based on testing. 12 months in French and American oak barrels after vinification.  
Final blend, coarse filtration, and bottling.

**Tasting Note:** Intense and deep red color with a bluish hue.  
Spicy varietal aroma with pepper and black fruits notes, and a chocolate touch contributed by the barrel.  
Easy and soft on the palate, with rich evolution, licorice and smoke notes.  
Persistent and amiable.

