

# Clos Centenaire

2009 Harvest

## TASTING NOTES

*This wine has a bright and deep ruby red color with violet hints. On the nose it is complex and elegant, delivering ripe fruit and floral notes, and subtle aromas of cedar and tobacco. In the mouth it is balanced, enveloping, with mature tannins and a pleasant finish.*

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### Varieties

40% Cabernet Sauvignon, 30% Malbec, 20% Carménère and 10% Cabernet Franc. The varieties come from clay loam soil.

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### Origin

60% from La Oriental Estate and 40% from Las Casas de Vaquería Estate, Maule Valley, Chile.

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### Harvest

Hand harvested between the second week of April and the beginning of May, 2008.

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### Bottled

During spring 2011.

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### Aging

12 months in American and French oak barrels.



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### Awards and Distinctions

Gold Medal, Concours Mondial de Bruxelles 2011, Chile.

Silver Medal, Concours Mondial de Bruxelles 2011, Luxembourg.

Gold Medal, Concours Mondial de Bruxelles 2010, Chile.

Silver Medal, Catador Grand Hyatt 2010, Chile.

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### Food Pairing

This wine is a good accompaniment to different types of red meats or salmon, in addition to stews and sauces.

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### Serving

Decant the wine and let it breathe for one hour, serve at a temperature between 62.6°F (17°C) and 64.4°F (18°C).

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### Best Served Before

2021, stored at temperatures between 59°F (15°C) and 64.4°F (18°C).

Alcohol: 13.5% v/v

pH: 3.62

Residual sugar: 2.4 g/l

Total acidity: 4.62 g/l (TA)

Export package: 12 x 750 cc