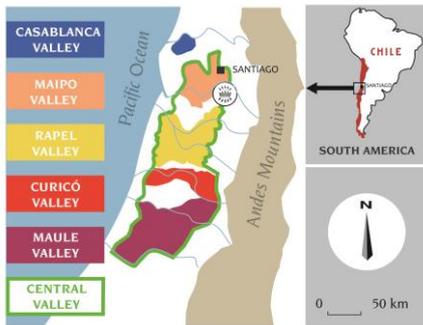


Anderra

CARMENERE 2015



- ▶ **Blackberry**
- ▶ **Spices**

- ▶ **Intense**
- ▶ **Generous**

VINEYARD

This wine comes from the Central Valley, south of Santiago. A vast winegrowing area, it has an ideal climate for viticulture, especially on account of its semi-arid Mediterranean climate. Baron Philippe de Rothschild Maipo Chile's winemakers have chosen the Central Valley vineyards for the variety of their terroirs. The north is dry with stony subsoil, while the damper south has clay soil that ensures a natural supply of water.

2015 VINTAGE

The weather in 2015 was exceptionally hot and dry, enabling the grapes to reach optimum maturity.

Lower than average rainfall, mostly occurring during the winter, together with the highest recorded average temperature in the last 50 years or more, were the decisive influences behind the very Mediterranean style of the 2015 vintage.

As a result, the wines are generous and powerful while keeping a velvet, silky texture.

They display a very distinct Chilean identity, particularly in the expression of the fruit, which, combined with a concentrated mid-palate, brings complexity and richness while revealing the uniqueness of each terroir.

2015 is a vintage with excellent ageing potential.

VINIFICATION

All the steps in the vinification process are intended to bring out the freshness of the fruit and extract the particular aromas and flavours of the grape variety. Controlled maceration also helps to ensure a balanced tannic structure. The wines are matured at the Baron Philippe de Rothschild Maipo Chile bodega, whose sober and elegant architecture combining wood and steel symbolises the alliance between state-of-the-art technology and the great Bordeaux winemaking tradition.

MATURING

In order to give the wine its fruit-driven, complex style, about half the vintage is matured in oak for six to eight months before bottling.

GRAPE VARIETY

Carmenere gives rich and slightly tannic wines with red fruit and liquorice flavours. Smooth and velvety, Carmenere wines soon reach their peak.

TASTING NOTES

ASPECT: Attractive, bright and intense, with a purple tint.

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PALATE: The attack is complex, fresh and very smooth.

Underpinned by silky tannins, the mid-palate reveals aromatic bilberry, black cherry and fresh spice flavours harmoniously combined with notes of toasted almond and mocha.

The long and balanced finish expresses all the class of Chilean Carmenere.

Abv. 13,5% vol.

MENU SUGGESTIONS

Grilled, roasted or pan-fried red meat, roasted white meat, cheese and most chocolate desserts.

Service temperature : 15 - 17°C



FORMATS :
75 CL

RANGE :
CABERNET SAUVIGNON
CARMENERE
SAUVIGNON BLANC

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