

(oops)TM

CARMENÈRE 2014

(oops) wines are designed with interesting combinations of complementary varietals, anchored by Carmenère, the heritage grape of Chile known as the “Lost Grape of Bordeaux.” This wine, however, is 100% Carmenère to showcase the pure varietal character of this unique grape. The wine is deep ruby red in color with hints of blue and violet, complex nose of ripe fruits, plum and herbs, with very spicy aromas and a soft toast. On the palate, the wine has good structure, silky texture. Sensual flavors of black and red fruit mingle with intense spicy notes. Tannins are soft and the elegant finish is mouthwatering and persistent.

In the Vineyard

This offering is 100% Carmenere to let the adventurous wine lover better appreciate the variety and recognize its distinctive character and profile. The grapes for this 2014 Carmenere were sourced from Chilean Valle Central, specifically from the Colchagua Valley. As with all (oops) wines, considerable resources are dedicated in the vineyard to the use of extensive hand-management. Practices including pruning, shoot thinning, canopy management, and green harvesting ensure the finicky Carmenere attains full flavor maturity.

Winemaking Profile

The fruit for this bottling was harvested in May 2014. The grapes were received at the winemaking facility in Talagante, gently crushed and destemmed, macerated for 12 days, then fermented in stainless steel tanks. The grapes received a cold pre-fermentation maceration for two days, underwent fermentation (25-28°C, 77-82°F), and then were soaked again for 10 days. Forty percent of the blend was aged in used American and French oak for 4 months.

Food Pairing

Chile is well known for its beef, and Carmenère is beef’s perfect partner. Try this wine with grilled rib-eye steaks, carne asada, veal chops, braised short ribs, and beefy soups or stews. Delicious with pork, sausages and casual faresuch as chili, burgers, and pizza.

Varietal Content

100% Carmenère

Grape Source

Valle Central, (Colchagua)

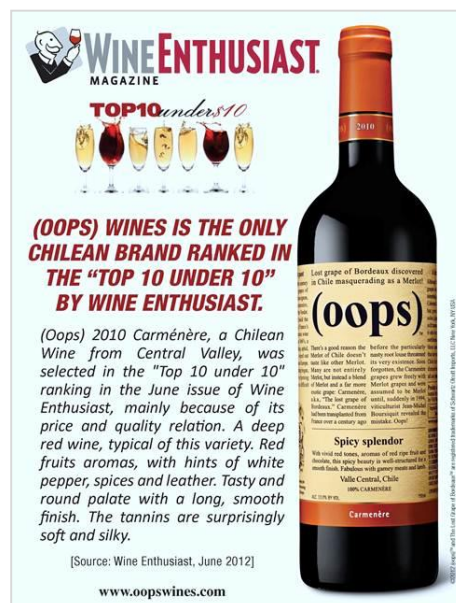
Alcohol 13.7%

pH 3.6 g/L

Titratable Acidity 4.92 g/L

Residual Sugar 4.9 g/L

Suggested Retail Price \$10.99



WINE ENTHUSIAST
MAGAZINE
TOP 10 under \$10

(OOPS) WINES IS THE ONLY CHILEAN BRAND RANKED IN THE "TOP 10 UNDER \$10" BY WINE ENTHUSIAST.

(Oops) 2010 Carmènère, a Chilean Wine from Central Valley, was selected in the "Top 10 under \$10" ranking in the June issue of Wine Enthusiast, mainly because of its price and quality relation. A deep red wine, typical of this variety. Red fruits aromas, with hints of white pepper, spices and leather. Tasty and round palate with a long, smooth finish. The tannins are surprisingly soft and silky.

[Source: Wine Enthusiast, June 2012]
www.oopswines.com



For more information on **(oops)TM** wines, contact Tracey Flood (212) 362-9139 or tflood@soiwines.com

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