

(oops)TM

CARMENÈRE MERLOT 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.” An intriguing mix of two red favorite varietals, this blend has a beautiful violet red color. Intensely aromatic with a nose of blackberry and plum fruit with a touch of menthol and dry leaf. The Carmenère contributes more mature aromas and sweetness while the Merlot delivers a delicate touch. Medium-bodied on the palate, with loads of red and black fruit, a velvety texture and a juicy, long ending.

In the Vineyard

The (oops) 2014 Carmenère Merlot was sourced from multiple vineyards in two distinctive regions of Chile’s Valle Central, Colchagua and Maipo. The Carmenère grapes all came from the Colchagua region. The Merlot grapes came predominantly from the Maipo valley because the vineyards are located in a cold zone of Maipo valley which gives to this variety a major fruity and rich expression.

Winemaking Profile

The varietals used in the blend required a double harvest. Merlot was picked in March and late-ripening Carmenère in May. The grapes were brought directly to press from the field, typically the purview of a smaller, artisanal producer as picking and pressing in short order maintains superior quality. The lots were macerated and fermented separately in stainless steel, with 50% of the blend aged with French and American oak staves for four months. Carmenère contributes more mature aromas and sweetness while Merlot lends a delicate and soft touch.

Food Pairing

This vintage has been blended for even more richness and texture. Fruit to the forefront and a light touch of oak makes for great food compatibility. Try with grilled, roasted, or braised meat dishes, especially lamb, medium bodied fish such as salmon or tuna steaks, stews, burgers, pastas & soups.

Varietal Content

70% Carmenère,
30% Merlot

Grape Source

Valle Central, (Colchagua & Maipo)


Alcohol 13.7%

pH 3.6 g/L

Titrateable Acidity 4.95 g/L

Residual Sugar 4.64 g/L

Suggested Retail Price \$10.99

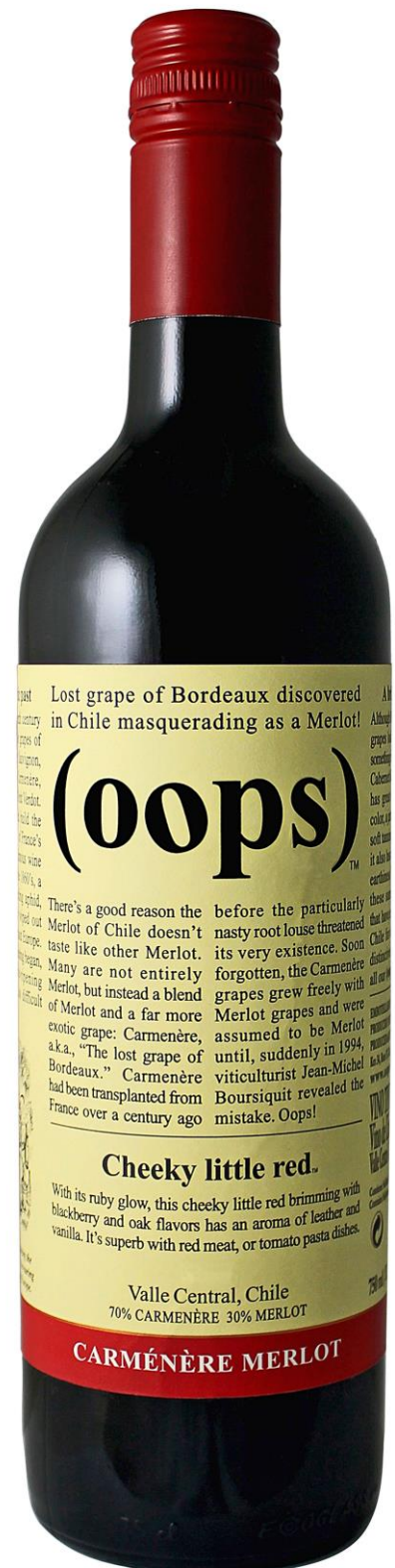



(OOPS) WINES IS THE ONLY CHILEAN BRAND RANKED IN THE "TOP 10 UNDER \$10" BY WINE ENTHUSIAST.

(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]

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