

# AXEL®

FOUNDER:  
SØREN AXELSEN



## CARMENERE COLCHAGUA VALLEY

*Axel is founded on the belief that through exploration come great wines.*

*Axel. Always Explore.*

**Vintage:** 2017

**Yield:** 3 tons per acre

**Appellation:** Colchagua

**Production:** 500 cases (6 pack)

**Age of Vines:** 15 years

**Maceration:** 72 hours before fermentation at 50°F

**Alcohol:** 13.5%

**Fermentation:** Selected yeast, 65 - 75°F, 10 days

**pH:** 3.55

**Malolactic:** Yes

**Residual Sugar:** 3.8 g/L

**Aging:** 18 months in French & American Oak and at least an additional 6

**Total Acidity:** 5.7 g/L

*This Carmenere has notes of delicate spice and chocolate, with chewy tannins and a stylish finish.*

