

AXEL®

CARMENERE COLCHAGUA VALLEY

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

Axel. Always Explore.

Vintage: 2015	Yield: 3 tons per acre
Appellation: Colchagua Valley	Production: 500 cases (6 pack)
Age of Vines: 13 years	Maceration: 72 hours before fermentation at 50°F
Alcohol: 13%	Fermentation: Selected yeast, 65 - 75°F, 10 days
pH: 3.55	Malolactic: Yes
Residual Sugar: 2.9 g/L	Aging: 18 months in French & American Oak and at least an additional 6 months in the bottle
Total Acidity: 6.04 g/L	

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

91 POINTS
THE TASTINGPANEL
MAGAZINE



FOUNDER:
SØREN AXELSEN

Søren Axelsen