



VARIETY CARMENÈRE 2019 (100%)

ORIGIN Maule Valley, Chile.

VINEYARDS

Vineyards located in the southern limit of the Maule Valley. The soils are thin and features low fertility, with clayish structure. Summers are very warm, ensuring total ripeness in this grape that really benefits from a complete and even maturity. Exposure to predominantly southern winds provide good ventilation, ensuring healthy vines.


Vineyard yield: 16 ton/ha

Harvest date: Second week of April.

TECHNICAL NOTES

Grapes were handpicked mid of April, providing good balance between sugars, acids and tannins. Fermentation took place at 28-29°C, with post-fermenting maceration of 6 days. 80% of this wine was aged in French and American oak during 11 months, and the rest came from inox cellars adding fruit aromas and freshness. This wine has not been treated, not filtered, to preserve natural aromas and structure.

TASTING NOTES

Cherry red, with lively violet strands. A wine of intense aromas, dominated by black fruits like blackberry and black cherries that blend into toasted coffee and tobacco notes derived from the barrel ageing. A luscious wine of great body, lingering aromas, layered by sweet and round tannins. its balanced structure and right maturity allow its consumption now, or continue to evolving favorably for several years. 

SERVE Serve at 17°C. Recommended for all red meats, lamb, and spiced recipes.