



VARIETY CARMENÈRE 2018 (100%)

ORIGIN Central 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 dry and very warm, ensuring total ripeness in this grape that really benefits from a complete and even maturity. We include 10% Merlot from Alto Maipo Valley. This condition gives delicate floral-fruity aromas to the wine.

Vineyard yield: 12 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. 90% of this wine was aged in French and American oak during 18 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. Despite being a young wine 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.