

THE EXPERTS' CHOICE

Aconcagua Alto

Carmenere 2021

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for Aconcagua Alto Carmenere come primarily from our MAX vineyards in the Aconcagua Valley. Located in the valley interior, the vineyard features soils that are mainly colluvial in origin, with a predominantly loamy to clay-loam texture. The special soil nutrition and drainage conditions among the different soils help to control vigour in the vines, leading to a balanced fruit load, with small clusters and berries.

VINTAGE NOTES

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. However, northern, in the Aconcagua Inland, rainfall was only 21 mm, resulting in a long and gentle ripening season giving birth to fresh, elegant, and aromatic wines.

WINEMAKING NOTES

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. The wine was aged for 14 months in French oak barrels, 35% new.

TASTING NOTES

The 2021 vintage of Aconcagua Alto Carmenere displays an intense purple colour with violet hues. The nose delivers black fruits and roasted notes that recall coffee beans and soft touches of paprika and cacao. It shows excellent typicity with spicy flavours complemented by black fruits and some coffee notes. It has a round and full palate, very soft with fine-grained tannins that provide a long, complex, and elegant finish.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.47

TOTAL ACIDITY:

5.75 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.63 g/L

AGEING:

14 months in French oak barrels, 35% new.

