

Aconcagua Cuvée

Carmenere 2019

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes were rigorously selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this area presents moderately warm summer days with cool evening breezes. The high thermal oscillation between day and night temperatures during the weeks before harvest triggers high concentrations of polyphenols, which intensifies the wine's colour.

VINTAGE NOTES

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts, and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

WINEMAKING NOTES

Grapes were hand-picked, double sorted, destemmed, crushed and placed in stainless-steel tanks for fermentation. Afterwards, the wine was kept in used French oak barrels for malolactic fermentation and ageing for 12 months.

TASTING NOTES

This complex Aconcagua Cuvée Carmenere 2019 has a deep violet red colour. On the nose, displays aroma of cherries, blueberries, black pepper, and soy sauce are all framed by soft touches of roasted coffee, cinnamon and cloves. On the palate, red and black fruits are framed by notes that remind of bitter chocolate and roasted coffee beans. It has soft and round tannins with excellent persistence on the palate.

TECHNICAL INFORMATION

ALCOHOL:	13.5°
PH:	3.6
TOTAL ACIDITY:	5.33 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.17 g/L

