



## ESTATE

*Carmenere 2017*

### VINEYARDS

**APELLATION:** Aconcagua Valley

The grapes for our Estate Carmenere were selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes. The high daytime-night time temperature oscillation in the weeks leading up to the harvest triggers high concentrations of polyphenols, intensifying the color of the wine.

### VINTAGE NOTES

After a winter within the historical ranges in temperatures and precipitations, mild and dry conditions followed during the months of August and September, resulting in higher temperatures and dry soils, setting the stage for an earlier bud break. As spring and summer unfolded, we experienced dry conditions along with steady warm temperatures, particularly during November and January, leading to ideal conditions for an optimal flowering, fruit set and veraison, and a healthy crop. During the spring months we experienced a higher heat summation of nearly 8% more than historical records, that favored a healthy flowering and fruit set, and was followed by a milder summer. March blessed with a relief in the overall warm temperatures of the summer, allowing the grapes to gently continue ripening, while preserving their acidity and freshness.

### WINEMAKING NOTES

Grapes were harvested by the end of April and transported to the winery, where they were crushed and deposited in stainless steel tanks for their fermentation. 70% of the wine was aged for seven months in French oak barrels to allow rounder tannins and a good texture on the palate. Once the final blend was completed, it was stabilized and filtered before bottling.

### TASTING NOTES

Ruby-red color with a high layer of violet hints, the nose displays red pepper notes, with some sweet tones reminiscent of figs and cranberry, all framed by toasted notes and some clove. The palate is spicy, with notes of black fruits, figs, graphite and red pepper. A wine whose structure and texture highlight the typical appearance of the variety with fine-grained tannins, with a very smooth and pleasant palate.

### FOOD PAIRING

Enjoy with red meats. especially lamb, pastas and cheeses.

## TECHNICAL INFORMATION

**COMPOSITION:**

85% Carmenere

15% Syrah

**ALCOHOL:**

13.5%

**PH:**

3.64

**RESIDUAL SUGAR:**

2.15 g/L

**TOTAL ACIDITY:**

5.7 g/L (in tartaric acid)

