



ESTATE

Carmenere 2018

VINEYARDS

APPELLATION: 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

The season began with considerable water reserves due to the presence of rain in the months of May to October. Flowering reached its peak as normally in November. February and March recorded average temperatures, while April was slightly warmer. All these idyllic climatic conditions allowed the season to conclude with moderate temperatures, which confers a very balanced ripening and harvest, as well as ideal sanitary conditions, allowing to obtain aromatic and flavor complexity in the grapes.

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

ALCOHOL:

13.5%

PH:

3.58

TOTAL ACIDITY:

5.47 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.15 g/L

