



ESTATE

Carmenere 2019

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 colour of the wine.

WINEMAKING NOTES

The grapes for this wine were hand-picked early in the morning and later taken to the winery, where they were destemmed, crushed and deposited in stainless steel tanks. The wine was aged in French oak barrels for 7 months to achieve round tannins.

TASTING NOTES

Estate Carmenere 2019 has a beautiful intense ruby red colour with violet hues. It shows notes of red pepper on the nose, with some sweet tones reminiscent of figs and blueberries, all framed by toasted notes and hints of cloves. With a spicy palate, with notes of black fruits, figs, graphite and bell pepper, this Carmenere highlights the typicity of the variety with finegrained tannins, with a very smooth and pleasant mid-palate.

FOOD PAIRING

Enjoy with red meats—especially lamb, pasta and cheeses.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.67

TOTAL ACIDITY:

5.34 g/L (in tartaric acid)

RESIDUAL SUGAR:

1.76 g/L

