



ESTATE

Carmenere 2021

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. 70% of the wine was aged in oak barrels for 7 months.

TASTING NOTES

Estate Carmenere 2021 has a beautiful ruby red colour with violet hues. It shows notes of red pepper on the nose, with some sweet tones reminiscent of figs and cloves, all framed by roasted notes of coffee beans. With a spicy palate and notes of black fruits, figs, graphite and bell pepper, this Carmenere highlights the typicity of the variety with fine-grained 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:

3.55

TOTAL ACIDITY:

5.78 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.5 g/L

