

THE EXPERTS' CHOICE

Estate Reserva

Carmenere 2022

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for our Estate Reserva 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.

VINTAGE NOTES

A dry and slightly warm season with high acidity and intense colour in the grapes that delivered concentrated wines with ripe tannins and acidity that contributes freshness and elegance. It was one of the five driest in the past 100 years, with just 64 mm of rainfall despite the historic average of 128 mm. Despite the lower precipitation, the yields generally remained stable. The sum of the season's conditions resulted in concentrated red wines with intense colour, ripe tannins, and acidity that provides freshness and elegance.

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 6 to 8 months.

TASTING NOTES

Estate Reserva Carmenere 2022 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 notes of roasted 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.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.64

TOTAL ACIDITY:

5.69 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.47 g/L

AGEING:

6-8 months in French oak barrels.

