



Grapes

97.1% Carmenere
2.9% Petit Verdot

Region/Appellation
Aconcagua Valley

Alcohol by volume
14.00%

Residual Sugar
2.37 g/l

pH
3.41

Total Acidity
6.38 g/l

Drinking Window
2023 - 2028

Tasting Guide



Tasting note printed
23/04/2024

Carmenère 2020

Winemaker Notes

This bright garnet-red Carmenere presents a pleasing aromatic expression. It opens elegantly to reveal its spicy character of black pepper with soft, elegant notes of tea leaf, rosemary and damp earth with delicate notes of chocolate on the backdrop. The elegant palate is underscored by delicious acidity, silky tannins, good balance and great depth, with flavours that recall spices, roasted red bell pepper and red fruits.

Vineyard

From the Las Vertientes in the aconcagua Valley. Blessed by the cool breezes that blow in from the cold Pacific Ocean, this vineyard is the coldest area where red Bordeaux grape varieties can still ripen thoroughly. The vineyard is planted on colluvial piedmont with a high percentage of clay

Winemaking

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. Aged for 14 months in French oak barrels, 25% new.

Vintage

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Valley had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

Food match

Grilled and Roasted Red Meats

Enjoy with a spicy lamb tagine

