



Arboleda

Grapes

85.5% Carmenere
9.7% Petit Verdot
4.9% Malbec

Region/Appellation

Aconcagua Valley

Alcohol by volume

13.50%

Residual Sugar

1.82 g/l

pH

3.52

Total Acidity

5.78 g/l

Drinking Window

2024 - 2027

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

27/07/2024

Carmenere 2021 6x75cl

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

Even though the winter was slightly less rainy than the average, starting the season regularly. Spring continued normally to cold in September and October, with cloudy days in November and December causing shoots to grow rapidly. The cloudy days and drizzle in January made the harvest uncertain and distant. The canopy management improved the ventilation of the bunches, and the good temperatures in March allowed to reach the level of maturity. These climatic conditions favoured the production of grapes with higher acidity and excellent concentration of aromas, resulting in wines with vibrant acidity, juiciness and very expressive on the nose.

Food match

Grilled and Roasted Red Meats

Enjoy with a spicy lamb tagine

