



*Arboleda*

#### Grapes

85% Carmenere  
11% Petit Verdot  
1% Malbec  
3% Tintorera

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.5%

Residual Sugar  
2.08 g/l

pH  
3.63

Total Acidity  
5.8 g/l

#### Tasting Guide



Tasting note printed  
23/01/2026

# CARMENERE 2023 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

A warm season, with greater impact from coastal troughs, with good vine vigour, which allowed the vines to protect and ripen the fruit, slightly earlier, delivering wines with ripe, fresh fruit and fine-grained tannins. Rainfall for the season reached 228 mm, 5% below the historical average for this area, helping to maintain the soils at field capacity and start the season with sufficient water supply for the plants.

## Food match

Enjoy with a spicy lamb tagine

