

Grapes

90% Carmenere
10% Syrah

Region/Appellation

Colchagua Valley

Alcohol by volume

13.50%

Residual Sugar

2.88 g/l

pH

3.55

Total Acidity

5.62 g/l

Drinking Window

2023 - 2026

Tasting Guide

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

Tasting note printed

19/04/2024

Carmenère Reserva 2019

Winemaker Notes

Deep purple red with ruby hues, it is an intense wine with spices. Berries such as blackberries and blueberries along with pain grille appear on the nose at first, giving way to soft spicy notes like cinnamon and black pepper. The palate is silky and very fruity, with good volume and persistence. It reveals itself with great elegance and freshness, making this wine an excellent exponent of the great variety that is Carmenere.

Vineyard

Sourced from blocks in our vineyards with varying soil types: deep granite with layers of clay, very deep sandy-clay colluvial soil & moderately deep clay colluvial soil with embedded stone.

Winemaking

Fermentation: 100% in stainless Steel Tanks, with soft extraction of the skins. Yeast Type: Selected yeasts. Fermentation Temperature: 26°-28°C. Fermentation Time: 15 to 22 days. Malolactic Fermentation: 100%.

Vintage

An outstanding year in the Colchagua Valley with dry weather during the summer period leading to healthy and perfectly ripe grapes.

Food match

Grilled and Roasted Red Meats

Enjoy with lamb kebabs

