

Grapes

94.3% Carmenere
2.9% Syrah
1.9% Malbec
0.6% Cabernet
Sauvignon
0.3% Petit Verdot

Region/Appellation

Colchagua Valley

Alcohol by volume

13.50%

Residual Sugar

2.51 g/l

pH

3.51

Total Acidity

5.77 g/l

Drinking Window

2024 - 2027

Tasting Guide

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

Tasting note printed

24/04/2024

Carmenère Reserva 2020

6x75cl

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

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. 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.

Food match

Grilled and Roasted Red Meats

Enjoy with lamb kebabs

