

#### Grapes

92% Carmenere  
8% Petit Verdot

#### Region/Appellation

Aconcagua Costa

#### Alcohol by volume

14.00%

#### Residual Sugar

2.94 g/l

#### pH

3.47

#### Total Acidity

6.02 g/l

#### Drinking Window

2024 - 2028

#### Tasting Guide

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

#### Tasting note printed

28/04/2024

# ‘Aconcagua Alto’ Carmenère 2020 6x75cl

## Winemaker Notes

Aconcagua Alto Carmenere displays a beautiful cherry red colour with violet hues. The nose delivers black cherries, cigar box, black olives, roasted red pepper and a soft hint of ripe blackberries. With an elegant entrance, the palate offers red and black fruits accompanied by soft notes of tobacco, cloves and some bitter chocolate. With silky tannins, it delivers a great sensation of freshness and good volume, with a long and pleasant finish.

## Vineyard

The grapes for the Aconcagua Alto Carmenere primary come from a selection of different Max vineyard blocks in the Aconcagua Valley. Located in the interior of the valley, the vineyard soils have a predominantly silty texture and are of colluvial origin. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

## Winemaking

Grapes were handpicked, double sorted and then crushed. The must was deposited into stainless steel tanks for fermentation. Then, the wine was moved directly to French oak barrels, 30% of which were new, where it underwent malolactic fermentation and was aged for a total of 14 months.

## Vintage

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region 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.

## Food match

Grilled and Roasted Red Meats

Spicy pork & bean casserole

