



#### Grapes

88.8% Carmenere  
5.3% Syrah  
5.3% Tintorera  
0.6% Cabernet  
Sauvignon

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.50%

Residual Sugar  
2.07 g/l

pH  
3.49

Total Acidity  
5.78 g/l

Drinking Window  
2023 - 2027

#### Tasting Guide

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

Tasting note printed  
05/05/2024

# Estate Reserva Carmenère

2020

## Winemaker Notes

Ruby-red colour with a high layer of violet hints, the nose displays red pepper notes, with some sweet tones reminiscent of figs and cranberry, all framed by toasted notes and some clove. The palate is spicy, with notes of black fruits, figs, graphite and red pepper. A wine whose structure and texture highlight the typical appearance of the variety with fine-grained tannins, with a very smooth and pleasant palate.

## Vineyard

The grapes for our Estate Carmenere were selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes. The high daytime-night time temperature oscillation in the weeks leading up to the harvest triggers high concentrations of polyphenols, intensifying the colour of the wine.

## Winemaking

Grapes were harvested by the end of April and transported to the winery, where they were crushed and deposited in stainless steel tanks for their fermentation. 70% of the wine was aged for seven months in French oak barrels to allow rounder tannins and a good texture on the palate. Once the final blend was completed, it was stabilized and filtered before bottling.

## 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

Enjoy with red meats. especially lamb, pastas and cheeses.

