

Grapes

84.4% Carmenere
14.6% Petit Verdot
1% Mourvedre

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.50%

Residual Sugar
2.83 g/l

pH
3.65

Total Acidity
5.69 g/l

Drinking Window
2023 - 2030

Tasting Guide

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

Tasting note printed
08/05/2024

Estate Reserva Carmenère

2021

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

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

Food match

Grilled and Roasted Red Meats

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

