

OBLIQUA

2017

Variety:

94 % Carménère - 4 % Cabernet Sauvignon - 2 % Petit Verdot

D.O:

Apalta, Colchagua Valley, La Roblería Vineyard.

Vineyards:

The vineyards were planted in 2001 with a medium-high planting density of 5,555 plants/ha, planted at a distance of 1.8m x 1m. 32° Slope. Ungrafted vines.

Block:

23.

Soil:

Block 23 is situated in the high part of La Roblería, at around 485 m.a.s.l. This plot is special as it is surrounded by two large ravines and its soil is very different to that in other parts of the estate. The soil is deep red clay, with a very high quantity of stones of colluvial origin accounting for around 50% of the soil's contents. The soil profile is some 2 metres in depth and the red clay is mixed with sand and granite.

Harvest:

The grapes were manually harvested on 13 April into small, 10-kg bins and then selected again on a selection belt.

Vintage:

2017 was a year with warm temperatures and low yields, which meant that the harvest was brought forward by around 3 weeks and the grapes were picked in mid-April. This is a very particular harvest with low yields of some 5 tons/ha, producing a very ripe, well-structured and high-quality Carménère.

Fermentation:

First the grapes underwent a cool pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in

History:

This is a very particular Carménère, because the vines were planted in the highest part of our La Roblería vineyard in Apalta. It comes from a small selection of low-yielding vines that surround a great Oak tree, Nothofagus Obliqua. So the name of this wine comes from this noble tree in the midst of the vineyards. The selection is from plot 23 and measures 1.5 hectares. It is a very special, unique plot, because Carménère is usually planted on flat, low-lying ground.

small stainless steel tanks and also in open vats. A classic fermentation took place with 2-3 pump-overs per day during the first half of the fermentation period and then once a day thereafter. After the fermentation was complete, the wine was kept over its skins for a post-fermentative maceration for 2 weeks. Then it was racked straight into second-use barrels and a foudre.

Aging:

The wine was aged for 22 months: 70 % in extra-fine grain, second-use, 300-litre French oak barrels, and 30 % in a French oak foudre. And the wine spent a minimum of 1 year in the bottle.

Technical Data:

Alcohol by Volume:	13.8% GL
pH:	3.50
Acidity:	5.81 g/L (Tartaric Acid)
Residual Sugar:	2.35 g/L

Aging Potential:

This Carménère wine has excellent ageing potential. You can enjoy it today, in which case, we suggest decanting it first. But it also has 20 years' ageing potential.

Tasting Notes:

Deep red in colour with violet hues. The nose presents notes of fresh red fruit like raspberries, intermingled with hints of white pepper and herbal notes, along with soft spice. In the mouth, this is a very elegant wine with firm structure and pronounced, chalky tannins, fresh acidity and it is well-balanced and long. This Carménère reflects Apalta's higher-elevation vineyards and is atypical of Chilean Carménère because its origin in a high-altitude mountain vineyard has made it a nervous wine with great tension in the mouth. This is definitely a Carménère worth cellaring.

Serving Suggestions:

We recommend pairing this wine with roast or grilled red meat, pork rib, mature cheese and spicy dishes that go well with Carménère.

