



VENTISQUERO
Challenging Spirit



CLÁSICO

CARMÉNÈRE 2018

VINEYARD

Variety: 85% Carménère - 15% Syrah.

D.O: Central Valley.

Soil: Granitic and stony, highly permeable with a depth of between 0.6 and 2 metres.

Vintage: The 2018 harvest was characterized by average temperatures at the beginning of the season, which were kept with very cool nights until the time of harvest, allowing a long and slow maturity of the grapes.

Harvest: The clusters were harvested between 07 and 08 May, when their organoleptic qualities, aromas and tannins were at their best.

WINEMAKING

Fermentation: The selected clusters were transported to the winery, where they underwent a low-temperature pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks at a controlled temperature of between 24°C and 26°C.

Ageing: 30% of this wine was aged for 4 months in French oak barrels. The wine was then bottle-aged for 6 months.

Technical data:

Alc/Vol: 12,5% GL

ph: 3,76

Acidity: 4,74 g/L (Tartaric Acid)

Residual Sugar: 4.5 g/l

Ageing Potential: This wine can be stored for up to 4 years in optimum conditions.

TASTING NOTES

Colour: Deep cherry-red.

Aromas: The bouquet is dominated by aromas of black and red fruit, such as blueberries, blackberries, blackcurrants, strawberries and cherries, as well as spicy notes that blend harmoniously with hints of chocolate and vanilla.

Palate: This smooth and well-balanced wine has mature, velvety tannins which give it a satisfying finish, where the notes of black fruits and chocolate reappear.

SERVING SUGGESTION

Best served at between 16°C and 18°C. This wine pairs well with soft and ripe cheeses, cream based dishes, meats such as pork and lamb and well-seasoned dishes in general.