



VENTISQUERO

Challenging Spirit



# CLÁSICO

Carménère 2020

## VINEYARD

Variety: Carménère 85% Syrah 15%

D.O: Central Valley.

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

Vintage: Year of high temperatures during January which accelerated the maturity of the grapes. Across February and March, the temperatures remained medium to high, having an early harvest compared to a normal year by around 10 to 12 days. However, the acidity levels remained high producing fresh and aromatic wines.

Harvest: The clusters were harvested between 30 March and 23 April, 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: 13.0 % GL

pH: 3.70

Acidity: 5.66 g/L (Tartaric Acid).

Residual sugar: 3.00 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.