

CARMÉNÈRE 2018

Vineyard

Variety

100% Carménère

D.O

Maipo Valley

Vineyard of Origin

Trinidad Vineyard

Soil

Highly permeable granitic, sandy-clay soils, with a depth of between 0.8 and 1.5 metres.

Harvest

The grapes were harvested between 28th March and 03th April.

Vintage

The 2018 vintage was a fresh vintage with moderate temperatures. The grapes were maturing slowly which allowed a balanced development, resulting in elegant wines.

Winemaking

Fermentation

First a careful selection of the grapes was made by hand. Then they were put gently into stainless steel tanks, where they first underwent a cold maceration at between 6°C and 8°C. Next came the fermentation at temperatures of between 22°C and 26°C, with two to three pump-overs every day. This resulted in a wine with a smooth-tanned texture.

Ageing

100% of the wine was aged for 12 months in medium-toast, fine-grain French oak (80%) and American oak (20%), to preserve the balance of black fruit and the character of the Carménère.

Technical Data

Alc/Vol: 13.00%

pH: 3.74

Acidity: 4.88 g/l (Tartaric Acid)

Residual Sugar: 3.50 g/L

Ageing Potential

This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

Deep violet in colour. This wine reveals soft spicy notes, aromas of blackberries and cherries and chocolate. It has gentle tannins and a harmonious finish. The palate opens with abundant fruity flavours, such as cherries and plums with fine spicy notes. The complexity of this wine stays right through its lengthy finish. Its soft tannins and good structure create a perfectly-balanced framework. This is a full-bodied wine, long in the finish, which is highlighted by notes of fruit, spices and chocolate.

Serving Suggestion

Best served at a temperature of between 16°C and 18°C. This wine pairs well with pork casserole, pork rib and with braised meat with fine herbs. It is also delicious with mature cheese of medium intensity.

