

# CARMÉNÈRE 2018

## WINE

### Variety

Carménère 85% - Syrah 15%

### D.O

Colchagua Valley

### Soil

Highly permeable granitic and stony soil.

### Harvest

The harvest was carried out from 14th April to 18th May, when the grapes presented optimum organoleptic qualities of aromas and ripeness of tannins.

### Vintage

The 2018 vintage was characterized by the excellent health of the grapes and the stability during the season in general, a fresh and humid spring with consistent temperatures and absence of frost. Together with a warm summer, that allowed the slow maturation of the grapes, having fresh fruits with a very good pH and acidity. Also the health in this Valley was excellent and the moderate summer temperatures gave us grapes with good expression, fresh and spicy.

## WINEMAKING

### Fermentation

The grapes underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.

### Aging

70% of this wine was aged for 10 months in French oak. The wine was then bottle-aged for 3 months.

### Technical Data

Alc/Vol: 13,0% GL

pH: 3.64

Acidity: 5.17 g/L (Tartaric Acid)

Residual Sugar: 4.0 g/l

### Aging Potential

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

## TASTING NOTES

A deep cherry red wine with maroon hues. The nose is intense and attractive with upfront fresh black and red fruit aromas, such as blueberries, blackberries, blackcurrants, strawberries and cherries, as well as spicy and earthy notes that blend harmoniously with hints of chocolate and vanilla. This wine is notable for its delicious structure, well-balanced body and well-rounded, velvety tannins, which lend it great volume. An elegant, clean finish.

## SERVING SUGGESTION

Best served at between 16°C and 17°C, this wine pairs well with soft cheese, creamy dishes, casseroles and stews and spicy dishes.



VENTISQUERO  
Espíritu Desafiante