



# YELCHO

## CARMÉNÈRE 2018



### VINEYARD

- VARIETY** 85% Carménère / 15% Syrah
- D.O.** Colchagua Valley.
- SOILS** Highly permeable granitic and stony soil with a depth of between 0.6 and 2 metres.
- HARVEST** The clusters were harvested between 14 April and 11 May, when their organoleptic qualities, aromas and tannins were at their best.
- VINTAGE** The 2018 harvest was characterized by the excellent health of the grapes and the stability of the climate in general, a cool and humid spring with temperatures in agreement and absence of frost, which together with a not so hot summer, allowed the slow ripening of the grape, delivering fresh fruit with very good pH and acidity, the health in this Valley was also excellent. The moderate summer temperatures gave us grapes with better-expressed skins, fresh and spicy.

### WINE

- WINEMAKING** The grapes first underwent a pre-fermentative maceration at low temperatures to bring out the maximum colour and aromas. Then, the must was fermented in stainless steel tanks at a controlled temperature of between 26°C and 28°C.
- AGEING** 30% of this wine was aged for 4 months in French oak barrels. The wine was then bottle-aged for a further 6 months.
- TECHNICAL DATA** Alc/Vol: 12.5% g/L  
pH: 3.72  
Residual Sugar: 3.90 g/L  
Acidity: 5.23 g/L (Tartaric Acid).
- AGEING POTENTIAL** This wine can be enjoyed now or stored for up to 4 years in optimum conditions.

### TASTING NOTES

- COLOUR** Deep cherry-red.
- AROMAS** It has upfront aromas of black and red fruit, such as blueberries, blackberries, blackcurrants, strawberries and cherries.
- PALATE** Elegant, with good volume and tannins that provide a well-rounded body and a clean and very long finish.
- SERVING SUGGESTION** Best served at between 16°C and 18°C, this wine is ideal with soft and mature cheese, cream-based dishes, meat such as pork and well-seasoned dishes in general.