

# Andica

## Carmenere 2023

MAULE VALLEY, CHILE



**TYPE OF WINE:** Red wine

**D.O.:** Maule Valley

**VARIETIES:** 100% Carmenere

**DATES GRAPES HARVESTED:** March 28<sup>th</sup> - 30<sup>th</sup>

### TECHNICAL DATA

Alcohol content: 14% ABV

pH: 3.5

Total acidity: 3.5 g/L (tartaric acid)

Residual sugar: 3.0 g/L

### WINEMAKING

Pressing: Destemmed. Length of alcoholic fermentation: 16 days at a temperature of 54°-61°F (12°C-16°C).

Length of maceration: 15 days Alcoholic fermentation: 10 days at 24°C (75°F)

Malolactic fermentation: In stainless steel. Aging: 8 months in third-use or older French oak barrels

Bottling date: September 2024. Stored under good conditions, it will maintain its potential for the next: 5-7 years. Allergy advice: Contains sulfites.

### TASTING NOTES

Dark cherry red color. The nose displays fine fruit aromas, with balsamic and spiced notes. Elegant, velvety, and luscious on the palate, with a juicy acidity that finishes in a long, pleasant end note.

### 2023 VINTAGE

The harvest period for us began on February 6 and ended on April 26, lasting 80 days. The harvest dates are critical. For rainfed (non-irrigated) vineyards, it was essential to move the soils to capture as much moisture as possible from winter and spring rains. This way, the plants were better prepared and in better shape by the end of the season, and they tolerated the high temperatures better. Irrigation management was critical in the irrigated vineyards, preventing the plant from suffering very high ongoing temperatures. The wines from vintage reflect the year's conditions, showing moderately higher alcohol content and somewhat lower acidity than in years considered cool.

### VINEYARDS

Miguel Torres Chile makes wines from the Limari Valley in the far north to the Osorno Valley in the far south, covering 1300 kilometers of distance.

### CLIMATE CONDITIONS

The temperatures were above normal in most of the country during this vintage, and there was higher rainfall than during the 2022 season, even though it was considered a dry year, where the general water deficit or mega-drought persisted, especially in the central-southern zone (Maipo to Itata). In very hot, dry years such as these, it is a major challenge to reach maturity as slowly as possible, losing as little acidity as possible and avoiding dehydration.

### SERVING SUGGESTION

Perfect with veal and beef. Answer all the challenges, from fish to spicy sauces. Serve at 17°C (63°F)

