

ÁNDICA CARMENÈRE 2024

MAULE VALLEY

TYPE OF WINE: Red

VARIETIES: 100% Carmenère

HARVEST DATES: April 18 - 24

TASTING NOTE

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.

SERVING SUGGESTION

Perfect with veal and beef, although it also responds well to more challenging pairings, from fish dishes to spicy sauces. Serve at 17°C.

TECHNICAL DETAILS

Total Acidity: 3.5 gr/L / pH: 3.48 / Sugar: 2.0 gr/L

WINEMAKING

Length of alcoholic fermentation: 15 days.

Alcoholic fermentation temperature: 10 days at 24°C.

Malolactic fermentation: in stainless steel

Aging: 12 months in third-use or older French oak barrels

Bottling date: August 2025

Stored under good conditions, it will maintain its potential for the next: 5–7 years, but also ready to drink now.

Allergy advice: Contains sulfites.

2024 VINTAGE

In terms of quality, we can say that it has been a great year. We returned to the past in terms of climate, forgetting the drought in the central and southern areas, with cooler temperatures than in previous seasons, producing very fresh wines with moderate alcohol content and very good quality tannins.



Ándica