

Carménère 2020

CACHAPOAL VALLEY

TYPE OF WINE: Red Wine

D.O.: Valle del Cachapoal, D.O. Peumo

VARIETIES: 100% Carménère

HARVEST DATE: From March 4th -17th

TASTING NOTES

Great color intensity. On the nose it expresses with splendid force the character of the Carménère variety, (berries, eucalyptus and leather), with notes of roasting -laurel and clove-, liquorice and pepper black. Great amplitude in the mouth and round tannins. Retronasal aromas of toasted bread and spices, ending in a long aftertaste.

SERVING SUGGESTION

This great wine is the ideal companion for roast lamb or pig as well as meats cooked over coals and spiced with aromatic herbs and licorice.

TECHNICAL DATA

Alcohol content: 14% ABV | pH: 3.66

Total acidity: 5.0 g/L (expressed in tartaric acid)

Residual sugar: 1.8 g/L

Properly stored, the wine will hold its potential for the next: 8 to 10 years

FORMATS AVAILABLE: 75 cl

VINIFICATION

Maceration time: 20 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks. 100% malolactic fermentation in French oak barrels.

Fermentation time: 15 days

Fermentation temperature: 24°C (75°F)

Aging: In French oak barrels and Austrian foudre for 12 months. 5% new barrel, 14% foudre, 81% second-use barrel.

Bottling Date: May 2022

2020 VINTAGE

The prolonged water scarcity that has affected much of the country, plus the strong frosts that occurred between September and November 2019, also adding the high temperatures in months that were not expected, greatly affected measure the yield levels of certain vineyards, and, in Consequently, the advancement of the estimated date for the vintage present. Given this scenario, it was logical to think that the acidity in the grape would be affected, which is not happened propitiating a very positive

condition for a year hot, achieving somewhat higher alcoholic degrees, but well balanced with acidity obtaining red wines from very good quality. We consider 2020 a very good year for late varieties, especially Carmenere.

HISTORY

Our Cordillera range is about finding the finest expression of a variety in a specific valley. In the case of our Cordillera Carménère, we chose Peumo Valley, recognized throughout Chile for the quality of its Carménère. We strive to show Carménère at its very best, preserving the typicity of its spicy and fruit aromas. Its remarkable concentration, combined with a judicious use of oak, has made it possible to create a complex and structured wine, with great color and excellent aging potential.

VINEYARDS

The grapes for our Cordillera currently come from the La Ladera vineyard, located in the municipality of La Cabras, in Peumo Valley, which is part of Cachapoal Valley. Located at the foot of a mountain, this hillside vineyard faces south-east and is only 3.5 km from the Cachapoal River.

LA LADERA VINEYARD

Location: Las Cabras sector, Peumo, Valle del Cachapoal..

Coordinates: 34°18'57"S

Elevation: 150 meters (492 ft) above sea level

Distance from the coast: 66 Kilometers (41 miles)

Surface: 5 ha (12 acres)

Planting date: 1998

Plantation frame: 2,1m x 1,1m, con 4.320 plants per hectare.

Double cordon with North West-South East orientation.

Driving system: Trellis

Production: 2 kilos (4 pounds) per plant

SOIL

The vineyard sits on a granite-derived colluvial terrace of the kind typically found in the coastal mountains. The texture ranges from loam to clay loam. Slightly alkaline in pH, the soil is low in organic matter.

CLIMATE CONDITIONS

The valley is very warm, with highs of 30°C to 35°C (86°-95°F) during fruit maturation, which reduces the plant's expression of pyrazines. The Cachapoal River brings in a coastal breeze in the afternoons, resulting in good temperature variation.



