

## Carménère 2021

CACHAPOAL VALLEY, D.O. PEUMO

**TYPE OF WINE:** Red Wine

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

**VARIETIES:** 100% Carménère

**HARVEST DATE:** April 7th-9th.

### TASTING NOTES

Very intense color. On the nose, it expresses the character of the Carménère variety with superb strength (fruits of the forest, eucalyptus, and leather), with toasted notes (bay leaf and clove), licorice, and black pepper. Very broad on the palate with round tannins. Retronasal aromas of toasted bread and spices, finishing with 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. Serve at 64°F

### TECHNICAL DATA

Alcohol content: 14% ABV | pH: 3.55

Total acidity: 5.02 g/L (expressed in tartaric acid)

Residual sugar: 1.9 g/L

Properly stored, the wine will hold its potential for the next: 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 foudres for 12 months. 16% new foudre, 16% second-use foudre, 68% second-use or older barrel.

Bottling Date: October 2022

### 2021 VINTAGE

The 2020–2021 season began with a mild winter, where temperatures were somewhat higher than during the last vintage. Summer was cool, with temperatures around 1.5°C to 2°C lower than normal, and in late January there was rainfall that kept us on the alert to prevent fungi such as botrytis. The 2021 vintage is considered cold, reaching a level of ripeness that allowed us to harvest the grapes without rushing, at their optimal point with good acidity and

moderate alcohol levels. In the case of the Carménère, we had to visit the vineyard frequently to test to determine the exact time when the pyrazine greenness was no longer present. Thanks to the conditions, it was possible to maintain the acidity very well, obtaining fresh wines with good alcohol content and excellent balance that are very representative of the variety.

### 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.

