

Carménère 2022

CACHAPOAL VALLEY, D.O. PEUMO

TYPE OF WINE: Red Wine

D.O.: Peumo

VARIETIES: 100% Carménère

HARVEST DATE: March 25th-April 2nd.

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: 3.43

Total acidity: 5.3 g/L (expressed in tartaric acid)

Residual sugar: 1.8 g/L

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

FORMATS AVAILABLE: 75 cl

VINIFICATION

Maceration time: 23 days

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

Fermentation time: 11 days

Fermentation temperature: 24°C (75°F)

Aging: In French oak and Austrian foudre barrels for 12 months. 39% used foudre, 57% barrels of second or more uses, 4% new barrels..

Bottling Date: December 2023

2022 VINTAGE

The 2021-22 harvest season has been particularly challenging. We are still dragging the mega-drought condition of recent years, which makes the outlook increasingly complex, not only in rainfed vineyards, but also in irrigated vineyards where water is no longer sufficient to cover the needs of the vineyard. Conditions during the spring were mostly mild, with normal temperatures, but with some frosts in mountain and coastal areas, which resulted in uneven phenological stages, so the evolution of ripening had to be closely monitored. The harvest season was warmer than 2021 and with

lower yields, strongly determined by the lack of water. It was necessary to work intensively in the winery to receive smaller lots due to the lack of water.

The 2021 harvest season was warmer than 2021 and with lower yields, strongly determined by the lack of water. The wines of the 2021-22 vintage season are concentrated, with good tannin and correct acidity, showing an interesting balance between freshness and ripeness.

Rainfall: 292.6 mm

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: Sector of Las Cabras, Peumo, Cachapoal Valley.

Coordinates: 34°18'57"S

71°15'10" O

Elevation: 150 meters above sea level.

Distance from the coast: 66 kilometers

Surface area: 5 ha

Year of planting: 1998

Planting frame: 2.1m x 1.1m, with 4,320 plants per hectare.

Training system: Trellis with north-west to south-east orientation.

Production: 2 kilos per plant

SOIL

The soils where the vineyard is located are a colluvial terrace of granitic origin, typical of the coastal mountain range. They have a loam to clay loam texture, slightly alkaline pH, and low organic matter content.

CLIMATE CONDITIONS

The valley is very warm, with maximum temperatures during the ripening season in the order of 30° to 35°, which allows the plant to reduce its expression of pyrazines. Coastal breezes arrive through the Cachapoal River during the afternoon, causing a good thermal oscillation.

