

CORDILLERA

de los Andes®



Carménère 2023

CACHAPOAL VALLEY, D.O. PEUMO

TYPE OF WINE: Red

D.O.: Peumo

VARIETIES: 100% Carménère

HARVEST DATE: from March 17 to April 12

BOTTLES PRODUCED: 73.378

TASTING NOTE

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 pairs perfectly with roasted lamb or pork and grilled meat dressed with aromatic herbs and licorice. Serve at 18°C.

TECHNICAL DETAILS

pH: 3.53

Total acidity: 5.0 g/L (tartaric acid)

Residual sugar: 2.1 g/L

SIZES AVAILABLE: 75 cl

WINEMAKING

Length of maceration: 15 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Malolactic fermentation 100% in French oak barrels.

Length of fermentation: 8 days

Fermentation temperature: 24°C

Aging: In French oak barrels and Austrian foudres for 12 months. 28% used foudre, 10% new foudre, 60% second or more use barrels, 2% new barrels.

Bottling date: October 2024

Stored under good conditions, it will maintain its potential for the next: 10 years.

Allergy advice: Contains sulfites.

2023 VINTAGE

The harvest period for us began on February 6 and ended on April 26, lasting 80 days. This harvest was presented with above normal temperatures in much of the country and with higher rainfall than the previous season 2022, even though it was considered a dry year, where the general water deficit or mega-drought persists, especially in the central-southern zone (Maipo to Itata). In very hot and dry years such as these, a significant challenge is to reach maturity as slowly as possible, losing as little acidity as possible and avoiding dehydration. Harvest dates are critical. Irrigation management was critical in irrigated vineyards. The wines from this season reflect the conditions of the vineyards. This season's wines reflect the above conditions, exhibiting moderately higher alcohol and somewhat lower acidity than in years considered cool. The phenological conditions were uneven, so the evolution of ripeness had to be closely monitored.



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