



Arboleda

Grapes  
100% Carmenerere

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.50%

Residual Sugar  
1 g/l

pH  
3.59

Total Acidity  
5.06 g/l

Drinking Window  
2024 - 2030

Tasting Guide



Tasting note printed  
25/11/2024

# Carmenerere 2022 6x75cl

## Winemaker Notes

This bright garnet-red Carmenerere presents a pleasing aromatic expression. It opens elegantly to reveal its spicy character of black pepper with soft, elegant notes of tea leaf, rosemary and damp earth with delicate notes of chocolate on the backdrop. The elegant palate is underscored by delicious acidity, silky tannins, good balance and great depth, with flavours that recall spices, roasted red bell pepper and red fruits.

## Vineyard

From the Las Vertientes in the Aconcagua Valley. Blessed by the cool breezes that blow in from the cold Pacific Ocean, this vineyard is the coldest area where red Bordeaux grape varieties can still ripen thoroughly. The vineyard is planted on colluvial piedmont with a high percentage of clay

## Winemaking

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. Aged for 14 months in French oak barrels, 25% new.

## Vintage

A dry and slightly cold season with low yields delivered healthy grapes and wines with tremendous concentration and structure. The reduced precipitation and excellent health conditions enabled us to produce fresh and vibrant wines with good aromatic intensity that reflect the characteristics of our terroir.

## Food match

Grilled and Roasted Red Meats

Enjoy with a spicy lamb tagine

