

# Carmenere Reserva 2022

## 6x75cl

Grapes  
Carmenere

Region/Appellation  
Colchagua Valley

Alcohol by volume  
13.50%

Drinking Window  
2024 - 2027

Tasting Guide



Tasting note printed  
25/12/2024

### Winemaker Notes

Deep purple red with ruby hues, it is an intense wine with spices. Berries such as blackberries and blueberries along with pain grille appear on the nose at first, giving way to soft spicy notes like cinnamon and black pepper. The palate is silky and very fruity, with good volume and persistence. It reveals itself with great elegance and freshness, making this wine an excellent exponent of the great variety that is Carmenere.

### Vineyard

Sourced from blocks in our vineyards with varying soil types: deep granite with layers of clay, very deep sandy-clay colluvial soil & moderately deep clay colluvial soil with embedded stone.

### Winemaking

Fermentation: 100% in stainless Steel Tanks, with soft extraction of the skins. Yeast Type: Selected yeasts. Fermentation Temperature: 26°-28°C. Fermentation Time: 15 to 22 days. Malolactic Fermentation: 100%.

### Vintage

The opening months of the season were generous in rainfall, reaching 302 mm which allowed a good accumulation of water for the rest of the season. As has been the trend in recent years, spring turned out to be warmer than the historical average, bringing bud break to unfold around seven days earlier than estimated. However, the course of temperatures shifted notoriously from November, and, just like the previous season, we witnessed the arrival of cooler temperatures than average during the summertime, which even extended into early fall. This scenario slowed down the ripening of our grapes, which made the most out of this slow pace to reach astounding quality. By the end of the season, the recorded heat summation confirmed us it was indeed a slightly cooler vintage than average. Yields across the different varieties were barely lower than the previous season, within the estimated ranges that ensure a positive vintage

### Food match

Grilled and Roasted Red Meats

Enjoy with lamb kebabs

