

# Aconcagua Alto'

## CARMENERE 2019 6x75cl

### Winemaker Notes

The 2019 vintage of Aconcagua Alto Carmenera displays a beautiful cherry red color with violet hues. The nose delivers black cherries, cigar box, black olives, roasted red pepper and a soft hint of ripe blackberries. With an elegant entrance, the palate offers red and black fruits accompanied by soft notes of tobacco, cloves and some bitter chocolate. With silky tannins, it delivers a great sensation of freshness and good volume, with a long and pleasant finish.

### Vineyard

The grapes for the Aconcagua Alto Carmenera primary come from a selection of different Max vineyard blocks in the Aconcagua Valley. Located in the interior of the valley, the vineyard soils have a predominantly silty texture and are of colluvial origin. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

### Winemaking

Grapes were handpicked, double sorted and then crushed. The must was deposited into stainless steel tanks for fermentation. Then, the wine was moved directly to French oak barrels, 30% of which were new, where it underwent malolactic fermentation and was aged for a total of 14 months.

### Vintage

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts, and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

### Food match

Grilled and Roasted Red Meats

Spicy pork & bean casserole



### Grapes

100% Carmenera

### Region/Appellation

Aconcagua Costa

### Alcohol by volume

13.50%

### Residual Sugar

2.9 g/l

### pH

3.54

### Total Acidity

3.89 g/l

### Drinking Window

2024 - 2025

### Tasting Guide



Light Medium Full

### Tasting note printed

24/11/2024