

Grapes

Carmenere

Region/Appellation

Aconcagua Valley

Alcohol by volume

13.50%

Tasting Guide



Tasting note printed

24/11/2024

Estate Reserva CARMENERE 2022 6x75cl

Winemaker Notes

Ruby-red colour with a high layer of violet hints, the nose displays red pepper notes, with some sweet tones reminiscent of figs and cranberry, all framed by toasted notes and some clove. The palate is spicy, with notes of black fruits, figs, graphite and red pepper. A wine whose structure and texture highlight the typical appearance of the variety with fine-grained tannins, with a very smooth and pleasant palate.

Vineyard

The grapes for our Estate Carmenere were selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes. The high daytime-night time temperature oscillation in the weeks leading up to the harvest triggers high concentrations of polyphenols, intensifying the colour of the wine.

Winemaking

Grapes were harvested by the end of April and transported to the winery, where they were crushed and deposited in stainless steel tanks for their fermentation. 70% of the wine was aged for seven months in French oak barrels to allow rounder tannins and a good texture on the palate. Once the final blend was completed, it was stabilized and filtered before bottling.

Vintage

The 2021-2022 season was one of the driest in the past 100 years, with just 64mm of rainfall between January and December 2021, despite the historic average of 128mm. With respect to the temperatures, the season was slightly warmer than the historic average. The months of October, November, and December had higher heat summations, while those of January and February adjusted the summation back into the normal range, allowing ripening to advance with good balance.

Food match

Grilled and Roasted Red Meats

Enjoy with red meats. especially lamb, pastas and cheeses.

