

Grapes

85.2% Carmenere
5.6% Petit Verdot
4.1% Tintorera
3.5% Malbec
1.1% Cabernet
Sauvignon
0.4% Syrah

Region/Appellation

Aconcagua Valley

Alcohol by volume

13.50%

Residual Sugar

2.38 g/l

pH

3.58

Total Acidity

5.87 g/l

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

27/12/2024

Estate Reserva CARMENERE 2023 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 finish.

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

A warm and challenging vintage with regard to vineyard management and harvest decision making but the wines have good colour, ripe fruit, delicate tannins and juicy acidity thanks to the coastal trough effect.

Food match

Grilled and Roasted Red Meats

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

