

2023 / CARMENÈRE

D.O. Maipo Valley - Andes, Chile



85% Carmenère 15% Syrah

The winery is located in the countryside of San Luis, in the great Pirque Valley. Our finest Carmenère, the last variety we harvest, comes from here. This long-lived variety requires higher temperatures. To withstand these heat waves, the soils must be deeper and retain more water.

Here, the components are highly concentrated clay and silt, which help reduce the concentration of pyrazine, characteristic of this variety and its bell pepper notes. But the result here is delightful—not the green bell pepper, but the red, roasted kind. These and other spicy notes make it one of the few wines that pairs well with spicy foods, such as Mexican or Thai cuisine.

Winemaking note

Our Carmenère wine is elaborated in little tanks in which are held 6,000 to 7,000 kilos of grapes. The pre-fermentation lasts four days in order to obtain optimum extraction of color and increase the fruit character. The fermentation process involves a pumping over twice a day, and temperatures are strictly controlled and remain under 30°C. Post fermentation maceration lasts three weeks, to achieve good levels of tannins. It is followed by a malolactic fermentation, and then is aged twelve months in French oak barrels from various forests and makers, allowing a greater complexity.

Tasting Note

Living up to its expectation of a fine aging wine, this Gran Reserva Carmenère from the 2018 vintage is even more surprising! It possesses an intense purple color and on the nose it has a great complexity of red pepper (characteristic of this grapes, particularly enhance this vintage), wild black berries with aromas of earth, smokey wood and violets.

The Syrah gives complexity with notes of lavender. On the palate, the attack subtle and generous, the tannins are velvety and persistent. The qualities of this well structured Carmenère are enhanced with several years of aging in the bottle.

Pairing

“Roasted duck breast with purée”
(Cyril Chaplot, WFC).



Harvest Date 3 ^o semana Abril	Production 8,665 botellas	Alcohol degree 13,3% Vol.	Residual sugars 2,73 g/l	Total Acidity 3,82 g/l	PH 3,49
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