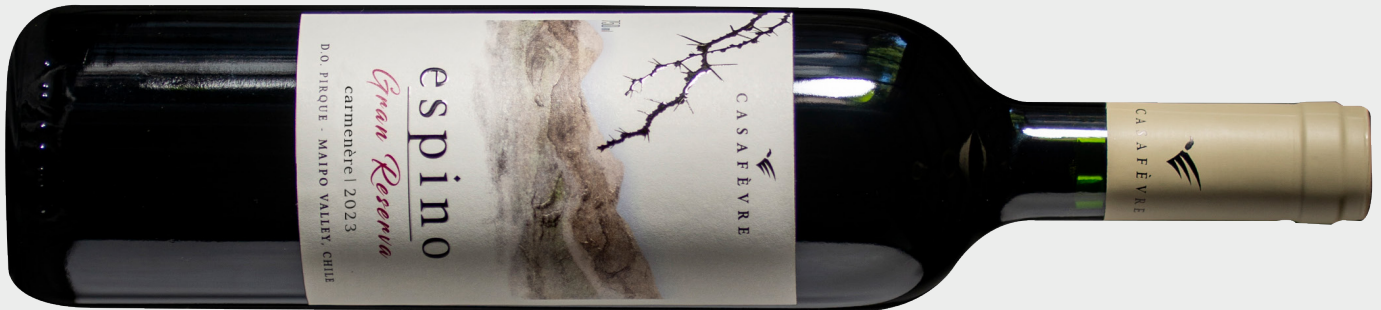


2024 / CARMENÈRE

D.O. Maipo Valley - Andes, Chile



91% Carmenère 5% Syrah 3% Malbec

One of the best quality-to-price ratios in the world. With this range, we seek a balance between producing wines of outstanding quality and high standing, while keeping volumes limited yet appealing to our followers. Our ESPINO range is produced from the vineyards of the San Luis estate, where the winery is located. The former bed of the Clarillo River runs through the property, resulting in diverse soils whose components allow us to work with four different grape varieties: Chardonnay, Pinot Noir, Carmenère, and Cabernet Sauvignon.

In Chile, the term Reserva carries few legal requirements, which are more closely related to minimum alcohol levels than to barrel ageing, as is the case with Spanish wines. For this reason, each Chilean producer must safeguard their reputation when using such designations, especially when elevating them to a category such as Gran Reserva.

Winemaking note

Specific cuartels of Carmenère grapes were harvested, crushed after a selection table cleaning and deposited in 24,000 tanks for cold maceration for four days. The musts are pumped over twice a day allowing the juice to be in constant contact with the skins all through the fermentation and for a slow extraction of tannins and flavours to proceed. The Carmenère post-fermentation maceration lasts between five to ten days depending upon a tasting daily.

After malolactic fermentation, 80% of the wines aged in barrels for eight months toward encouraging a healthy complement of oak structure amidst heaps of honest fruit. The wine is aged in the bottle for at least six months more before release.

Tasting notes

Behind its deep cherry color Carmenère reveals intense aromas of black pepper, red pepper, with notes of smoke and toffe.

It is juicy and fresh in the mouth, with firm but silky tannins. Great Carmenère spiciness, softness and length.

Pairing

"Pablo Heiremans recommends closed eyes to pair it with lamb grab" (The wine of the week, El Mercurio, 31.03.14).

Harvest date 1° week of May	Producción 53.332 bottles	Alcohol degree 12,5% Vol.	Sugar residual 2,34 g/l	Total Acidity 3,32 g/l	PH 3,54
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