



Denomination of Origin

D.O.	Maipo Valley
Harvest	2020
Composition	92% Carmenère & 8% Cabernet Sauvignon
Yield	1.5–2.0 kg per wine
Harvest date	Last week of April 2017

Vinification	A pre-fermentation maceration is made at 12 °C. After alcoholic fermentation, a post-fermentation maceration is carried-out over approximately 10 days. The wine is then decanted into barrels to start the ageing process, where malolactic fermentation also takes place.
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Ageing	12 months in French and American barrels, 20% of which are new and 80% used.
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Production	66,666 bottles
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Soils	Origin: Granitic Formation: Alluvium-colluvial Slopes: Inclined plane with slope between 2 and 3%. Texture: Silty-loam to clay-loam, with sand of different granulometry across the profile. Fragmentation: Gravel and coarse sand.
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Climate	Temperate-Mediterranean climate, with very well marked summer and winter seasons. The mesoclimate of the vineyard of origin of this wine is highly influenced by fresh breezes in the morning and afternoon and also by the effects of the cool waters of the Maipo River.
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Winemaker's notes	This wine is intense on the nose, complex and fruity, with salient notes of spices including vanilla, cloves, and black pepper. It has a certain freshness provided by subtle vegetal aromas, for example red chilli. These notes may be attributable to the fact that the vineyard is very close to the river, the water of which remains cool all summer while the summer afternoons bring a fresh breeze from the Pacific Ocean that runs through the valley towards the Andes mountains. The soil of the vineyard is of volcanic origin, with an alluvium-colluvial type formation, a silty loam to clayloam texture incorporating gravel, and very good depth. The resulting palate has an excellent smooth texture. It is medium-bodied and elegant with smooth tannins. The acid-alcohol ratio is wonderfully balanced, and the flavour is outstanding, full of ripe blackberry, cinnamon and cloves. A full mouth feel with a long finish.
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Tasting notes

Color Intense, deep and bright ruby-red color.

Nose On the nose, this wine reflects the great character of Carmenere del Maipo, with vegetal notes that give light freshness and notes of ripe fruit, such as plum, blackberry and black cherry. The more floral notes, including violets, appear rapidly. The key to the complexity of these wines, however, resides in the spicy notes, which include dill, cloves, black pepper and vanilla.

Mouth Two features stand out in this wine — the texture and silkiness, and the finesse of the tannins, in turn fine, elegant and smooth. The balance is excellent with a particularly full mouth feel and long finish.

Pairing We recommend this wine with pasta and sauces, particularly of the cream and bolognese type. With vegetables, lamb and oily fish such as tuna and salmon. The optimum temperature for tasting is around 17 °C.

Chemical analysis

Alcohol	13.4% vol.
pH	3,60
Total acidity	5,13 g/L (in tartaric acid)
Residual sugar	2,78 g/L