



Denomination of Origin

D.O.	Rapel Valley
Harvest	2020
Varietal composition	Carmenere 95% and Cabernet Sauvignon 5%
Yield	An average of 10,500 kg/ha.
Harvest date	Last week of March 2019

Vinification

The two varieties used in this wine had a completely different treatment during their vinification. We carried out long and cold pre-fermentative macerations to softly extract anthocyanins and aromas. In addition, 2% of Syrah underwent bleeding off, and we performed gentle pup-overs, taking special care during this delicate process. We used small fermentation tanks to separate the different origins of the grapes and made a controlled and moderate extraction process.

The post-fermentative maceration technique was applied in some lots, which lasted up to 20 days, meaning that, for some lots, the whole "vatting" process took more than a month.

Aging

Once the post fermentative maceration process was finished, 70% of the wine was aged in touch with French oak for 10 months. The remaining 30% was kept in stainless steel tanks without contact with wood.

Production

260.000 bottles

Soils

Origin: Granitic
Formed: In situ.
Texture: From sandy loam to clay loam.
Fragments: low presence of rocks

Climate

The vineyards grow and develop basically in the Rapel Valley (Cachapoal and Colchagua), which means they are subject to very well-defined seasons, with cold, rainy winters and dry, warm springs and summers. In summer, a large thermal amplitude between day and night—which in some sectors can reach up to 25° C- is of great help for developing colors and aromas in the grapes. In the Cachapoal Valley, the cold afternoon breezes moderate the temperatures, bringing freshness and "well-being" to the vineyards.

The 2019-2020 season had a very dry winter, with a warm spring and summer, with almost zero precipitations and without incidence in the flowering or fruit set. In relation to the spring frosts, there was an absence of them. Budding occurred on similar dates to last year, while flowering and fruit set were earlier, between 10 and 15 days. The health status of the grapes during the season was good. Regarding the analysis of the temperatures, mean minimums were lower this season and mean maximums were higher this season, as well as thermal amplitude. Also, there were consistently more days above 25 ° C every month of the season.

Tasting notes

Color

This Carmenère shows a deep and intense plum-red color.

Nose

It is intense and frank, with notes of plum and black cherry, hints of merkén, black pepper and chocolate. Subtly accompany these aromas of fruit, notes of coffee, vanilla, cedar that are provided by the aging in French oak wood.

Mouth

It is juicy, balanced and with rich acidity. The tannins are very fine, it has a very good structure and very good body. Its aftertaste is pleasant and has a very long finish.

Pairing

It makes an ideal companion to game birds, spicy red meats, ripe cheeses, pasta with well-seasoned sauces, such as pesto, fatty fish with spices, like seabass with butter and pepper.

Aging potential

5 years

Serving temperature

16 - 18 °C

Chemical analysis

Alcohol	14% vol.
pH	3.59
Total acidity	5.31 g/L (in tartaric acid)
Residual sugar	3.3 g/L