



GRAN RESERVA CARMENERE 2018

VITICULTURE

Vineyard: La Capilla, on the outskirts of Peralillo in the Colchagua Valley. The Carménère blocks are 27 years old, on average.

Soil: Shallow volcanic and alluvial soil with good drainage and low fertility, a significant percentage of sand and silt, and a compact layer of sandstone at a depth of 1–1.5 m. Volcanic ash on the surface lends a whitish appearance to the soil and imparts special qualities to the wine.

Climate: The 2017–2018 season began with a cold, rainy spring that made irrigation unnecessary until November. Cool temperatures lasted until mid-November, delaying budbreak and flowering by several weeks. The shoots emerged very evenly, however, which supported the phenological stages of the grapes. The season was more humid, allowing the grapes to ripen later and more gradually. The red grapes experienced moderate temperatures without the extremes of the previous vintage. The average maximum temperature in January was 28°C, and thanks to favorable temperatures in March and April, the skins and seeds ripened well, sugar levels were normal, and natural acidity was higher. The grapes were harvested 7 to 10 days later than normal, on average. These conditions yielded wines that are very fresh and fruity, with good color and natural acidity.

Vineyard Management: The vineyard is planted to a density of 3,344 vines/hectare, trained to a low vertical shoot position, and spur pruned. Shoot tips are trimmed in spring and early summer and leaves are manually pulled in early March to enhance ventilation around the grapes.

VINIFICATION

Variety: 97% Carménère, 2% Syrah, 1% Tannat

Harvest: The grapes were harvested from May 3–9, 2018.

Vinification techniques: The grapes were destemmed and crushed into a tank, where they underwent alcoholic fermentation at 24–26°C, with careful handling to prevent over-extraction and obtain a more elegant, friendly, and balanced wine. Malolactic fermentation occurred naturally and was completed in French oak barrels, where most of the wine was aged, then all of the wine was lightly filtered and bottled.

Oak: 88% of the wine was aged for 10 months in used French oak barrels, while the remaining 12% was aged in concrete eggs for a fresher, fruitier final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.78

Total Acidity: 4.89 g/L

Residual Sugar: 3.80 g/L

Volatile Acidity: 0.46 g/L

TASTING NOTES

A deep violet red color, on the nose this wine offers outstanding berry aromas along with subtle notes of sweet herbs and blond tobacco. The palate features good volume and structure combined with well-proportioned tannins, and acidity that gives way to an enjoyable, balanced finish.

AGING POTENTIAL

Drink immediately or cellar for 6 years.