



GRAN RESERVA CARMENERE 2019

Vineyard: La Capilla, on the outskirts of Peralillo in the Colchagua Valley. The Carménère blocks are 29 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 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36 or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened, because at one point they were showing very dry due to high temperatures.

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: 98% Carménère, 2% Tannat

Harvest: The grapes were harvested first week of May

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: 71% of the wine was aged for 11 months in used French oak barrels, while the remaining 29% was aged in concrete eggs and stainless steel tank for a fresher, fruitier final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.74

Total Acidity: 4,8 g/L

Residual Sugar: 2.90 g/L

Volatile Acidity: 0.37 g/L

TASTING NOTES

A deep violet red color, on the nose this wine offers floral and herbal characters with berry aromas along with subtle notes of black pepper. The palate features good volume and balance, combined with a creamy sensation. Tannins are soft and elegant giving the way to an enjoyable finish.

AGING POTENTIAL

Drink immediately or cellar for 6 years.

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