



### **RESERVA ESTATE COLLECTION CARMENERE 2019**

**Variety:** Carménère 98%, Syrah 2%.

**Vineyard:** From different Carménère vineyards in the Colchagua Valley with an average age of 19 years.

**Soils:** Generally deep soils with good drainage and moderate fertility.

**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:** All of the vines are trained to low vertical shoot position and cane or double guyot pruned. Shoots are pulled in spring and early summer, and leaves are pulled manually in early March to ensure good ventilation and light for the grapes.

**Harvest:** The grapes were harvested during the last week of April.

**Vinification:** Alcoholic fermentation took place with selected yeasts at 24–27°C with 4 short pump-overs per day, ending with a post-fermentation of approximately one week. The new wine underwent malolactic fermentation naturally. One portion of the wine was aged in oak barrels for 6 months, and the rest was held in stainless steel tanks. The final wine was lightly filtered prior to bottling.

**Oak:** Approximately 20% of the wine was aged in previously used French oak barrels for 6 months.

#### **LABORATORY ANALYSIS**

Alcohol: 14%

pH: 3.75

Total Acidity (C4H6O6): 4.76 g/L

Residual Sugar: 3.67 g/L

Volatile Acidity: 0.56 g/L

#### **Tasting Notes:**

Violet-red in color. Red and black fruit aromas on the nose, like cherry, blackberry, and blueberry, together with a light spiced note. The palate has good balanced, rounded tannins, medium body, and a long, pleasing finish.

#### **Cellaring Potential**

Drink now or cellar up to 4 years.

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