



## GRAN RESERVA CARMENERE 2020

**Vineyard:** La Capilla, on the outskirts of Peralillo in the Colchagua Valley. The Carménère blocks are 30 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 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

**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:** 100% Carménère

**Harvest:** The grapes were harvested second week of April

**Vinification techniques:** The grapes were destemmed and crushed into a tank, where they underwent alcoholic fermentation at 26–28°C, with careful handling to prevent over-extraction and obtain a more elegant, friendly, and balanced wine, finishing with a post maceration fermentation for approximately 6 days. 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:** 85% of the wine was aged for 11 months in second used French oak barrels, while the remaining 15% was aged in concrete eggs and stainless steel tank for a fresher, fruitier final blend.

### LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.73

Total Acidity: 3,2 g/L

Residual Sugar: 2.0 g/L

Volatile Acidity: 0.47 g/L

### TASTING NOTES

A deep violet red color, with authentic spicy character together with mature red fruits and subtle notes of toasted coffee. The wide palate features good balance with rich texture. 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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