



RESERVA ESTATE COLLECTION CARMENERE 2020

VITICULTURE

Variety: Carménère 99%, Syrah 1%.

Vineyard: From different Carménère vineyards in the Colchagua Valley with an average age of 20 years.

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

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: 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 between April 6th and 12th

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 15% of the wine was aged in previously used French oak barrels for 6 months.

LABORATORY ANALYSIS

Alcohol: 13,8%

pH: 3.74

Total Acidity: 3.0 g/L

Residual Sugar: 2,9 g/L

Volatile Acidity: 0.56 g/L

TASTING NOTES

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

CELLARING POTENTIAL

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