



RESERVA ESTATE COLLECTION CARMENERE 2021

VITICULTURE

Vineyard: From different Carménère vineyards in the Colchagua Valley, averaging 21 years in age.

Soil: Alluvial in origin, deep with good drainage and moderate fertility.

Climate: The 2020–2021 season began with one of the rainiest winters of the last few years, where the amount of precipitation reached 600mm during the winter months and into early spring, allowing us to postpone irrigation for 2 months on average. Thanks to this, the vineyards began their phenological cycle with a good level of moisture in the soil, avoiding the risk of stress in the plants. Winter had moderate temperatures, a trend that continued through mid-spring, causing a delay in budbreak. Summer had an important precipitation event at the end of January, which brought about lower temperatures during the weeks following the rain, once again delaying the ripening of the grapes. Finally in March and April we saw perfect weather conditions for the end of the ripening period, allowing us to obtain wines with great natural acidity, good concentration, and silky tannins.

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.

VINIFICATION

Variety: Carmeneré 98%, Syrah 2%.

Harvest: The grapes were harvested between April 27–29, 2021.

Vinification: The grapes were destemmed and crushed into stainless steel and cement tanks, where they fermented at temperatures between 26–28°C. During fermentation the extraction was moderate, with just 3–4 short pump-overs per day. Next, malolactic fermentation took place naturally. About 20% of the wine aged in oak barrels, while the remaining 80% aged in stainless steel and concrete. After blending the different components, the wine was lightly filtered and bottled.

Oak: Approximately 20% of the blend aged for 6 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 13.5 % vol.

pH: 3.62

Total Acidity: 3.26 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.49 g/L

TASTING NOTES

Deep red in color with violet glints. On the nose the aromas are of black fruit, including black currant and blackberry, accompanied by a subtle note of pink peppercorn. On the palate the wine has a medium body, rounded tannins, and moderate acidity that lend the wine a nice balance on the center, adding a long finish with a hint of cassis.

AGING POTENTIAL

Drink now or cellar for up to 4 years.



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TASTING VIDEO

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