



RESERVA ESTATE COLLECTION CARMENERE 2022

VITICULTURE

Vineyard: From different Carménère vineyards in the Colchagua Valley, averaging 22 years in age.

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

Climate: The 2021–2022 began with a dry winter, with moderate precipitations at the beginning of the season, but that continued accumulating throughout the season, for a total close to 150mm by the beginning of spring. This meant we had to push forward our first irrigations by 3 weeks when compared to the previous season. This rainwater, together with the first irrigations of the season, allowed the phenological cycle of the vineyards to begin with good levels of moisture in the soils, thereby avoiding stress in the plants. Temperatures in early winter were mild, and this trend continued through to spring, which meant bud break occurred slightly later than normal. Summer began with very high temperatures, with heat waves during the first week that reached 35°C, leading us to believe harvest would be earlier. However, this trend retreated during January, when maximum temperatures barely reached 30°C, generating a slight delay in the grapes' ripening. During March and April weather conditions were very favorable to finish the ripening of our grapes. All of this translated into fresh wines with very good natural acidity, nice volume, and good 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.

VINIFICATION

Variety: Carmeneré 97%, Syrah 3%.

Harvest: The grapes were harvested between 20–29 April 2022.

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.,65

Total Acidity: 3.33 g/L

Residual Sugar: 2.86 g/L

Volatile Acidity: 0.48 g/L

TASTING NOTES

Deep red in color with violet glints. On the nose the aromas are of red and black fruit, including black currant and blackberry, accompanied by a subtle note of black pepper. On the palate the wine has smooth, rounded tannins and moderate acidity that lend the wine a nice balance on the mid-palate. The finish is long, with a hint of cassis on the aftertaste.

AGING POTENTIAL

Drink now or cellar for up to 4 years.

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