



GRAN RESERVA CARMENERE 2022

VITICULTURE

Vineyard: : The grapes for this wine primarily come from the San Carlos Vineyard located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted more than 100 years ago.

Soils: The deep and extraordinarily porous soils are of alluvial origin with a sandy-clay texture and have very good ability to administer water to the plants throughout the year, which is especially important in old vines.

Climate: The 2021–2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

Vineyard Management: La plantación tiene una densidad de 3.344 plantas/hectárea, con una conducción en espaldera baja y poda en cargador o guyot doble. Despuntes de brotes en primavera y a comienzos del verano; deshojes manuales a principios de marzo para aumentar la ventilación de las uvas.

VINIFICATION

Variety: Carmenere 98%, Syrah 2%.

Harvest: Las uvas fueron cosechadas durante la última semana de abril del 2022.

Vinificación: La uva fue despalillada y molida hacia un estanque. La fermentación alcohólica fue realizada a temperaturas entre 26 y 28° C. La fermentación se realizó muy suavemente, evitando la “sobre extracción” con el objetivo de hacer un vino más elegante, amable y balanceado, terminando con una maceración post-fermentativa de alrededor de 6 a 8 días. Posteriormente a esto se realizó una fermentación maloláctica que fue terminada en barricas.

Aging: Aproximadamente un 41% del vino estuvo por 11 meses en barricas de segundo uso de roble francés. El 59% restante se crio en cubas de acero inoxidable y concreto para aportar frescura a la mezcla final.

LABORATORY ANALYSIS

Alcohol: 13,5%

pH: 3,69

Acidez Total: 2,94 g/l (C4H6O6)

Azúcar Residual: 2,9 g/l

Acidez Volátil: 0,51 g/l

TASTING NOTES

Color rojo profundo con matices violáceos, presenta gran carácter especiado, destacando elegantes aromas a frutos azules acompañados de sutiles notas a café torrado. En boca destaca por su equilibrio y buena textura, con taninos firmes, reactivos que dan paso a un agradable y largo final.

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