

GRAN RESERVA CARMENERE 2022

VITICULTURE

Vineyard: La Capilla, on the outskirts of Peralillo in the Colchagua Valley. The Carménère blocks are 32 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 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: The vineyard is planted to a density of 3,344 vines/hectare, trained to a low vertical shoot position, and double guyot prune system. 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: Carmenera 98%, Syrah 2%

Harvest: The grapes were harvested during the last week of April 2022.

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.

Aging: Approximately 41% of the wine aged for 11 months in second-use French oak barrels. The remaining 59% aged in stainless steel and concrete tanks, adding freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.69

Total Acidity: 2.94 g/L

Residual Sugar: 2.9 g/L

Volatile Acidity: 0.51 g/L

TASTING NOTES

With a deep red color with glints of violet, the wine shows a great spiced character, highlighting elegant aromas of blue fruits accompanied by a subtle note of toasted coffee. The palate stands out for the balance and texture and the firm, reactive tannins that lead to a long, pleasing finish.

CELLARING POTENCIAL

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