

RESERVA ESTATE COLLECTION CARMENERE 2023

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 2022–2023 season began with a winter with moderate levels of precipitation that gradually increased throughout the season, reaching a total of 380mm of accumulated rainfall by early spring. These rains were important to fill the reservoirs in our vineyards, and to allow us to delay the first irrigations, when compared to the previous season's. 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. Temperatures in early winter were moderate, and this trend continued through early spring, which meant a later budbreak when compared to previous seasons. Summer saw lower-than-average temperatures early on, however this pattern began to change in mid-January, when heat waves brought maximum temperatures up to 37°C. These waves would continue throughout the season, setting us up for a possible early harvest. Finally, in the months of March and April we saw high temperatures again, pushing forward the ripening of the grapes even in our late-ripening varieties. All of these conditions combined to give us wines with great natural acidity, and very good concentration and 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: Carmenere 95%, Syrah 5%.

Harvest: The grapes were harvested between 11–26 April 2023.

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: 3,7

Total Acidity: 2,95 g/L

Residual Sugar: 2.42 g/L

Volatile Acidity: 0.50 g/L

TASTING NOTES

Intense red color with a violet hue. On the nose, aromas of red and black fruits predominate, where wild blackberry notes stand out, accompanied by a subtle note of red currant. Round and soft tannins appear in the mouth, followed by moderate acidity, which gives the wine a medium palate of great balance. The finish is long, with an expressive aftertaste, where the cassis stands out.

AGING POTENTIAL

Drink now or cellar for up to 4 years.



FAMILY OWNED SINCE 1935

www.viumanent.cl



DOWNLOAD
TASTING VIDEO