

GRAN RESERVA

CARMENERE / 2023



VARIETY: Carmenere 99%, Petit Verdot 1%.

LABORATORY ANALYSIS:

Alcohol: 13,5% vol. | pH: 3,69 | Residual Sugar: 2,9 g/L |

VINEYARD: La Capilla vineyard, located near Peralillo in the Colchagua Valley. The Carmenere blocks have an average age of 32 years.

SOIL: Volcanic and alluvial origin, shallow, well-drained, low fertility, with a significant proportion of sand and silt, and a compact sandstone layer at a depth of 1 to 1.5 meters. The surface contains whitish volcanic ash, which contributes special characteristics to the wine.

CLIMATE: The 2022-2023 season began with a winter marked by moderate rainfall that increased over the period, reaching approximately 380 mm by early spring. These rains were important in replenishing the water reserves of our vineyards, allowing us to delay the first irrigation compared to the previous season. The rainfall, combined with early-season irrigation, enabled us to begin the phenological cycle with good soil moisture, thus avoiding plant stress. Temperatures at the beginning of winter were mild, and this trend continued into early spring, resulting in later budbreak compared to previous years. Summer began with lower-than-average temperatures, although heat waves reaching up to 37°C occurred during the season, accelerating the phenological development of the grapes. Finally, March and April were marked by high temperatures, leading to earlier ripening of later varieties and earlier harvests. All of the above is reflected in wines that are fresh, with high natural acidity, excellent concentration, and balance.

VINEYARD MANAGEMENT: The vineyard has a density of 3,344 plants per hectare, trained on low trellises and pruned using a cane or double Guyot system. Shoot trimming is carried out in spring and early summer; manual leaf removal is done in early March to increase grape ventilation.

HARVEST: Grapes were harvested between April 17 and April 21, 2023.

WINEMAKING TECHNIQUES: The grapes were destemmed and crushed into a tank. Alcoholic fermentation took place at temperatures between 26 and 28°C. Fermentation was carried out very gently, avoiding over-extraction in order to produce a more elegant, smooth, and balanced wine, followed by a post-fermentation maceration of approximately 6 to 8 days. This was followed by malolactic fermentation, which was completed in barrels.

AGING POTENTIAL: Drink now or cellar for up to 6 years.

TASTING NOTES: Deep red color with violet hues. It shows a pronounced spicy character, highlighting elegant aromas of blue fruits accompanied by subtle notes of roasted coffee. On the palate, it stands out for its balance and good texture, with firm, reactive tannins that lead to a pleasant and long finish.