

# GRAN RESERVA

## CARMENERE / 2024



**VARIETY:** Carmenere 99%, Petit Verdort 1%.

**LABORATORY ANALYSIS:**

Alcohol: 13,5% vol. | pH: 3,74 | Total Acidity: 4,5 g/L | Residual Sugar: 2,59 g/L | Volatile Acidity: 0,44 g/L

**VINEYARD:** La Capilla vineyard, located near Peralillo in the Colchagua Valley. The Carmenere blocks have an average age of 33 years.

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

**CLIMATE:** The 2023-2024 season began with a rainy winter compared to recent years. Rainfall was moderate at first but increased during July and August, exceeding 600 mm by early spring. This delayed the first irrigations of the season by 3 to 4 weeks compared to the previous year. Winter rainfall allowed the vineyards to begin the phenological cycle with good soil moisture levels, avoiding plant stress. Early winter temperatures were mild, a trend that continued into early spring, resulting in a slightly later-than-normal bud break. Summer began with high temperatures and intermittent heat waves throughout the season, suggesting an earlier harvest. However, this trend declined during the final third of summer and especially at the beginning of autumn, when maximum temperatures rarely exceeded 30°C, providing very favorable conditions for the completion of grape ripening. This season is reflected in fresh wines with character and great complexity.

**VINEYARD MANAGEMENT:** The plantation has a density of 3,344 plants per hectare, trained on a low trellis system with cane pruning (double Guyot). Shoot trimming is carried out in spring and early summer; manual leaf removal is performed in early March to improve grape ventilation.

**HARVEST:** Grapes were harvested during the last week of April.

**WINEMAKING TECHNIQUES:** Grapes were destemmed and crushed into tanks. Alcoholic fermentation took place at temperatures between 26 and 28°C. Fermentation was carried out gently, avoiding over-extraction to achieve a more elegant, approachable, and balanced wine, followed by a post-fermentation maceration of approximately one week. This was followed by malolactic fermentation, completed in barrels. 33% of the wine was aged for 11 months in French oak barrels, while the remaining 67% was aged in stainless steel and concrete tanks to preserve fruit expression and freshness in the final blend.

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

**TASTING NOTES:** On the nose, distinctive spicy notes stand out, with black pepper and green bell pepper clearly expressed, accompanied by a generous presence of black fruit that adds depth and complexity. On the palate, it is round, enveloping, and persistent, with great volume and a long finish.