



## SINGLE VINEYARD CARMÉNÈRE 2017 - LOMA BLANCA

### VITICULTURE

**Vineyard:** El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 14 years of age.

**Soil:** Piedmont of geological origin on a slope of 20–25%. It has very good porosity and drainage, with a first layer of well-structured granite with gravel, on top of a second layer of fragmented granitic rock that has an abundant presence of fine root development.

**Climate:** The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal, even, and quick flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are expressive, with good concentration, volume, and complexity on the palate.

**Vineyard Management:** The vines are planted to a density of 5,714 plants/hectare, trellised to low vertical shoot position, and spur pruned. Shoots are pulled in the spring, and leaves are pulled manually during mid-January to ensure good ripening and exposure for the grapes.

### VINIFICATION:

**Variety:** Carménère 100 %.

**Harvest:** The grapes were handpicked during the second week of April 2017.

**Vinification techniques:** The first selection of bunches took place in the vineyard, and only the bunches in optimal condition were harvested. The grapes were then hand-selected before being destemmed and crushed into a tank, where they underwent a cold pre-fermentation maceration at 8–10°C for 6 days for greater extraction of color and aromas. Alcoholic fermentation took place in stainless steel tanks at 26–28°C, with 4 very short pumpovers per day, ending with a 1-week post-fermentation maceration. Malolactic fermentation took place naturally in barrels. The wine aged in oak barrels and bottled with minimum filtration.

**Oak:** 100% of the wine was aged in French oak barrels for 16 months. 20% of the barrels were new, and 80% were second use.

### LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.37

Total Acidity: 5.52 g/L

Residual Sugar: 2.31 g/L

Volatile Acidity: 0.59 g/L

### TASTING NOTES

Deep red in color. On the nose the wine is marked by aromas of red fruit like berry, cherry, and strawberry, with smooth notes of caramel and blond tobacco. On the palate there's a good balance of structure, with good volume and fruit concentration, rich acidity, rounded tannins and a persistent, pleasing finish.

### AGING POTENTIAL

Drink now or hold until 2025.

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