

SINGLE VINEYARD CARMÉNÈRE 2018 - LOMA BLANCA

Variety: Carménère 100%

Vineyard: El Olivar, located near the town of Perallillo in the Colchagua Valley. The plantation has an average age of 15 years.

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 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigation until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening. The red grapes grew under moderate temperatures, without the extremes of the previous season. January presented average maximum temperatures of 28°C, and thanks to the good temperatures in March and April, the grape skins and seed ripened well, with a normal level of sugars and a higher acidity level. Harvest took place 7–10 days later than normal, and the wines obtained are very fresh and fruity with good color and natural acidity.

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.

Harvest: The grapes were hand-harvested the last week of April.

Vinification: 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 pump-overs 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%
pH: 3.71
Total Acidity (C4H6O6): 5.06 g/L
Residual Sugar: 2.47 g/L
Volatile Acidity: 0.45 g/L

Tasting Notes:

Violet in color with a fruity nose, where notes of cherry, raspberry, and blueberry come together with notes of vanilla and blond tobacco. The wine is well-rounded on the palate and fruity, with good structure and nice balance between the tannins and acidity, producing a wine in balance with a rich finish.

Cellaring Potential

Drink now or cellar until 2026.



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