

**SINGLE VINEYARD CARMÉNÈRE 2020 - LOMA BLANCA**



**VITICULTURE**

**Vineyard:** El Olivar, located near Peralillo, in the Colchagua Valley. The vineyards average 17 years of age.

**Soils:** Piedmont of a geological formation, with a slope between 20–25%. The soil has very good porosity and drainage, with a well-structured top layer of granite with gravel, on top of a second layer that has fragmented granite rock with an abundance of fine root development.

**Climate:** The 2019–2020 season began with drought, as we have been seeing for the last 10 years, with rain levels well below normal averages for the winter months. This trend stayed with us through spring, with few episodes of rain in September and October, requiring us to move the first irrigations forward by 1 or 2 months. The low levels of moisture in the soil, added to the higher than average spring temperatures, pushed the phenological stages of the plant forward as well. Summer had an increase in warm days when compared to the previous year, and average high temperatures reached 32°C, resulting in a veraison that was very uniform and phenolic ripening in the grapes that was also early. During the season there were no adverse weather events like heat waves and/or precipitation, meaning the vines were healthy, allowing us to wait for the optimal ripeness of the grapes, obtaining smooth, elegant tannins with good ripening.

**Vineyard management:** The vines are planted to a density of 5,714 plants/hectare. They are trained to low vertical shoot positions, and cane pruned or guyot. Shoots are pulled in the spring, and leaves are pulled manually in mid-January to ensure good ripening and sun exposure for the grapes.

**VINIFICATION**

**Variety:** Carmenere 100%

**Harvest:** The grapes were hand harvested by polygons between April 1 and 6, 2020.

**Winemaking techniques:** The bunches first underwent a selection in the vineyard, harvesting just the grapes in optimal conditions. The grapes were selected by hand in the cellar before destemming and crushing into the tank. The pre-fermentation maceration took place at 8–10°C for six days in order to get a greater extraction of colors and aromatic compounds. Alcoholic fermentation was done in stainless steel tanks at temperatures between 26° and 28°C. During fermentation, 4 very short pump-overs were performed daily, and once finished, there was a post-fermentation maceration of 1 week. Malolactic fermentation occurred naturally in barrels. The wine aged in oak barrels and the wine was bottled after being lightly filtered.

**Ageing:** 90% of the wine remained in French oak barrels (12% new) for 14 months. The remaining 10% aged in concrete eggs.

**LABORATORY ANALYSIS**

Alcohol: 14 %

pH: 3.64

Total Acidity: 3.4 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.47 g/L

**TASTING NOTES**

With a deep purple color, the wine's nose shows the typical varietal character of Carménère, with notes of berries and blueberry mixed with aromas of damp earth and black pepper. The palate is elegant and velvety with good structure and firm, silky tannins that add texture and balance, and lead to a long, pleasing finish.

**AGING POTENTIAL**

Drink now or cellar until 2029.

FAMILY OWNED SINCE 1935

[www.viومانent.cl](http://www.viومانent.cl)



DOWNLOAD  
TASTING VIDEO