

SINGLE VINEYARD CARMÉNÈRE 2021 - LOMA BLANCA



VITICULTURE

Vineyard: El Olivar, located near Peralillo, in the Colchagua Valley. The vineyards average 18 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 2020 - 2021 season began with one of the rainiest winters in recent years, where the record of fallen water reached 600mm during the winter months and early spring, which allowed us to delay irrigation for 2 months on average. Due to this, the vineyards began the phenological cycle with a good level of humidity in the soil, avoiding risks of stress. The winter temperature was mild, being like this until mid-spring, causing a delay in budding. The summer had an important rain towards the end of January, causing a decrease in summer temperatures during this weeks, generating a delay in the maturity of the grapes. Finally, the months of March and April presented perfect climatic conditions for the maturity of the berries, which allowed us to obtain wines of great natural acidity, good concentration and silky tannins

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 20th and 28th, 2021.

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.

Aging: 96% of the wine remained in French oak barrels (10% new) for 14 months. The remaining 4% aged in untoasted French oak foudres.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.75

Total Acidity: 3.5 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.5 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 2030.

FAMILY OWNED SINCE 1935

