

SINGLE VINEYARD CARMENERE 2022 - 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 2021–2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

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: Carmeneré 100%

Harvest: The grapes were hand harvested by polygons between April 20th–29th, 2022.

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: 88% of the wine aged in French oak barrels for 14 months. The remaining 12% aged in concrete eggs to highlight the fruit of the grape variety.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3,61

Total Acidity: 3,3 g/L

Residual Sugar: 2,42 g/L

Volatil Acidity: 0,62 g/L

TASTING NOTES

With a deep purple color, the wine's nose shows typical varietal character of Carmeneré, highlighting notes of blackberry and wild berries, mixed with aromas of wet earth and white pepper. The palate is elegant and fresh 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 2031.



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