

## SINGLE VINEYARD CARMENERE 2023 - 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 2022–2023 season began with a winter marked by moderate rainfall, which increased throughout the period, reaching approximately 380 mm of accumulated precipitation by early spring. These rains were important for replenishing the water reserves of our vineyards, allowing us to delay the first irrigation compared to the previous season. The accumulated rainfall, together with the initial irrigations, enabled us to begin the phenological cycle of our vineyards with adequate soil moisture levels, thus avoiding plant stress.

Temperatures at the beginning of winter were mild, and this trend continued into early spring, resulting in a later bud break compared to previous years. Summer began with lower-than-average temperatures compared to recent years; however, during the season, heatwaves were recorded, reaching up to 37°C, which accelerated the phenological development of the grapes.

Finally, March and April were characterized by high temperatures, conditions that led to an earlier ripening of later varieties, resulting in earlier harvests. All of the above is reflected in fresh wines with great natural acidity, very good concentration, and excellent 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:** Carmenere 100%

**Harvest:** The grapes were harvested during the second and third weeks of April.

**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:** 48% of the wine was aged in French oak barrels and 52% in untoasted French oak foudres for 14 months.

### LABORATORY ANALYSIS

Alcohol: 13,5 %

pH: 3,67

Total Acidity: 5,2 g/L

Residual Sugar: 2,92 g/L

Volatil Acidity: 0,47 g/L

### TASTING NOTES

With a deep purple color, the wine's nose shows typical varietal character of Carmenere, 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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