

CA1

CARMENERE 2019 ANDES



COMPOSITION: 100% Carmenerre

DENOMINATION OF ORIGIN: Colchagua Valley "Andes", Los Lingues.

SOIL: The Los Lingues vineyard is located in the northern sector of the valley, at the feet of the Andes Mountains. Its soils are of colluvial origin, formed by very old terraces. They are of medium depth and present a high content of organic matter. The soil's first profile varies from loamy to clay-silt-loam texture, with angular stones in its different depths. Height of the vineyards: 370 masl.

CLIMATE: Warm, sub-humid Mediterranean climate, with average maximum temperatures of 29 to 32° C in the afternoons, which cool down rapidly due to the currents that blow down the mountains. The wide thermal amplitude favors good colors, the expression of fresh fruits and a great acidity.

VITICULTURE: The grapes for this wine come from the Colchagua Valley, specifically from the Los Lingues sector. The plots of the vineyard where this wine originates, are located at the feet of the Andes Mountains, in a place that features warm days and fresh nights that allows producing a good expression of the variety's typicity in this valley.

HARVEST AND VINIFICATION: The grapes were picked by hand on April 16 and taken to the winery to be destemmed, manually berry selected and placed in open-top wooden tanks for a cold maceration of 7 days. The alcoholic fermentation took place between 26 and 27° C during 8 to 12 days, using soft extractions. The wine experienced later a two-week post fermentative maceration, depending on each lot and the daily tastings of the wines. After finishing the vatting time, it was racked directly into French oak barrels and untoasted foudres where it accomplished the malolactic fermentation and was aged for 17 months according to each lot.

AGING: 61% of the wine was aged in untoasted foudres, and 39% in new and previously used French oak 300-liter barrels for 17 months.

AGING IN THE BOTTLE: At least 12 months before being released to the markets.

TASTING NOTES: This Carmenerre shows a fresh and elegant profile, as well as fine typicity. It offers aromas of ripe red fruits in addition to subtle herbal notes. The ageing in wood was used to micro-oxygenate the wine, to enhance its structure, foster its fruit expression, add complexity, and to promote the differences with CA2.

The wine feels round, unctuous, and fresh on the palate, with gentle tannins. It also shows a great structure and volume, as well as ripe and gentle tannins, which reveal the presence of clay in the vineyard's soil. It offers a long ending, a good persistence, maintaining a pleasant freshness thanks to the Andean breezes.

PAIRING: It makes an ideal companion to roasted and slow-cooking meats, risotti or spicy food.

SERVING TEMPERATURE: Serve preferably between 16 and 18° C

AGING POTENTIAL: 6 to 8 years if kept in optimal conditions

ANNUAL PRODUCTION: 1,000 9-lt cases

YIELDS: 6-7 tons/ha

ALC: 14.6° | **PH:** 3.55 | **TOTAL ACIDITY:** 5.44 g/L (in tartaric acid) | **RESIDUAL SUGAR:** 3.3 g/L

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