



Carménère 2019 CACHAPOAL VALLEY

TYPE OF WINE: Red wine D.O.: Valle del Cachapoal, D.O. Peumo VARIETIES: 100% Carménère HARVEST DATE: From March 28 to April NUMBER OF BOTTLES PRODUCED: 48.000

TASTING NOTES

Great depth of color. The nose offers a splendid and potent expression of the character of Carménère (forest fruit, eucalyptus, and leather), with toasty notes of bay leaf and clove, as well as licorice and black pepper. A big, mouthfilling palate with round tannins. Aromas of toasted bread and spices on retronasal, culminating in a long finish.

SERVING SUGGESTION

This great wine is the ideal companion for roast lamb or pig as well as meats cooked over coals and spiced with aromatic herbs and licorice.

TECHNICAL DATA

Alcohol content: 14,5% ABV pH: 3,47 Total acidity: 5,4 g/L (expressed in tartaric acid) Residual sugar: 2,0 g/L Allergy advice: Contains sulfites. Properly stored, the wine will hold its potential for the next: 8 to 10 years

FORMATS AVAILABLE: 75 cl

VINIFICATION

Lenght of maceration: 20 days Type of fermentation: Alcoholic fermentation in stainless steel tanks. 100% malolactic fermentation in oak barrels French. Fermentation time: 15 days Fermentation temperature:24°C Aging: In French oak barrels for 12 months. 5% barrel new, 95% second use barrels. Bottling Date: February 2021

AWARDS AND SCORES

Vintage 2014: 92 pts. - Tim Atkin (USA) Vintage 2015: 90 pts- Guia Alistair Cooper (UK) Vintage 2016: 92 pts. - Tim Atkin (USA)





CORDILLERA de los Andes_®

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2019 VINTAGE

The 2018-2019 season was quite benign except of the continuation of the mega drought afflicting Chile since the last few years. Particularly in the southern area, recorded spring frosts that decreased the production and delayed the phenological stages of floors. As summer entered, we had temperatures very low above normal towards the end of January and throughout February, which forced to advance the harvest date to maintain vibrant acidity of the grape.

Rainfall Jun 2018-May 2019: 192.6 mm.

HISTORY

Our Cordillera range is about finding the finest expression of a variety in a specific valley. In the case of our Cordillera Carménère, we chose Peumo Valley, recognized throughout Chile for the quality of its Carménère. We strive to show Carménère at its very best, preserving the typicity of its spicy and fruit aromas. Its remarkable concentration, combined with a judicious use of oak, has made it possible to create a complex and structured wine, with great color and excellent aging potential.

VINEYARDS

The grapes for our Cordillera currently come from the La Ladera vineyard, located in the municipality of La Cabras, in Peumo Valley, which is part of Cachapoal Valley. Located at the foot of a mountain, this hillside vineyard faces south-east and is only 3.5 km from the Cachapoal River.

LA LADERA VINEYARD

Location:	Las Cabras sector, Peumo, Valle del
	Cachapoal.
Coordinates:	34°18′57″S
	71°15′10″ O
Elevation:	150 meters above sea level
Distance from the coast:	66 kilometers
Surface area:	5 ha
Planting year:	1998
Planting density:	2,1m x 1,1m, con 4.320 plants per hectare
Training system:	Double cordon with North West-South East
	orientation
Production:	2 kilos per plant

Soil: The vineyard sits on a granite-derived colluvial terrace of the kind typically found in the coastal mountains. The texture ranges from loam to clay loam. Slightly alkaline in pH, the soil is low in organic matter.

Climate Conditions: The valley is very warm, with highs of 30°C to 35°C during fruit maturation, which reduces the plant's expression of pyrazines. The Cachapoal River brings in a coastal breeze in the afternoons, resulting in good temperature variation.



