Carménère 2019
CENTRAL VALLEY

VINTAGE: 2019
TYPE OF WINE: Red wine
D.O.: Central Valley
VARIETIES: 100% Carménère
HARVEST DATE: April 9th to 29th

TASTING NOTES
Dark cherry in colour. Fine fruity aromas with balsamic notes. Elegant, lush palate expressing hints of leather and spices. Lingering finish

SERVING SUGGESTION
Perfect with beef and veal, it’s up to all challenges, from fish to spicy sauces. Serve at 17 °C.

TECHNICAL DATA
Alcohol content: 14% ABV
pH: 3.7
Total acidity: 4.1 g/L (expressed in tartaric acid)
AR: 1.7 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION
Length of skin contact: 15 days
Type of fermentation: Alcoholic and malolactic
Length of fermentation: 6 days
Fermentation temperature: 25°C
Bottling date: March 2020
Aging: 40% of the wine, in French oak barrels of third, fourth and more uses, for 6 months
Properly stored, the wine will hold its potential for the next: 5 to 6 years

2019 VINTAGE
“The 2019 harvest has been a quiet season, with below-normal rainfall, but with climates that have favored the harvest in general. The whites are elegant, rich in the mouth, with slightly lower acidity than 2018 and less herbal character. The reds have moderate alcohols, with more volume in the mouth and better phenolic maturity. In general, 2019 is considered a VERY GOOD YEAR