

# Las Mulas®



## Carménère 2020

CENTRAL VALLEY

VINTAGE: 2020

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Carménère

HARVEST DATE: From March 18 to April 4

### 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: 13,5% ABV

pH: 3.63

Total acidity: 5.1 g/L (expressed in tartaric acid)

AR: 1,9 g/L

FORMATS AVAILABLE: 75 cl

### VINIFICATION

Length of skin contact: 15 days

Type of fermentation: Alcoholic and malolactic

Length of fermentation: 7 days

Fermentation temperature: 24°C-26°C

Bottling date: February 2021

Aging: 40% In French oak barrels of third or more uses for 6 months.

Properly stored, the wine will hold its potential for the next: 5 to 6 years

### 2020 VINTAGE

The prolonged water shortage that has affected much of the country, plus the severe frosts that occurred between September and November 2019, also adding the high temperatures in months that were not expected, greatly affected the yield levels of certain vineyards, and, consequently, the advancement of the estimated date for this vintage. Given this scenario, it was logical to think that the acidity in the grapes would be affected, which did not happen, creating a very positive condition for a hot year.



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