

Las Mulas®



Carménère 2022

CENTRAL VALLEY

TYPE OF WINE: Red

D.O.: Central Valley

VARIETIES: 100% Carménère

HARVEST DATE: March 21–April 12

TASTING NOTE

Dark cherry red color. Fine fruit aromas with notes of spices and herbs. Elegant on the palate, voluminous and velvety, with a fruity, juicy, and long finish.

SERVING SUGGESTION

Perfect with veal and beef, although it also responds well to more challenging pairings, from fish dishes to spicy sauces. Serve at 17°C.

TECHNICAL DETAILS

Alcohol content: 13,5% ABV

pH: 3.62

Total acidity: 4,8 g/L (expressed in tartaric acid)

AR: 3 g/L

FORMATS AVAILABLE: 75 cl

WINEMAKING

Length of maceration: 18 days

Alcoholic fermentation: 12 days at 24°C to 26°C

Malolactic fermentation: In 100% stainless steel.

Aging: 40% in third-use or older French oak barrels for 6 months.

Bottling date: February 2023

Stored under good conditions, it will maintain its potential for the next: 5 years.

Allergy advice: Contains sulfites.

2022 VINTAGE

The 2021–2022 vintage was particularly challenging. The mega drought of recent years has persisted, making the situation increasingly difficult, not only in rainfed vineyards but now also in irrigated vineyards where there is no longer enough water to cover the needs of the vines. The spring was mostly mild, with normal temperatures but some frosts in mountain and coastal areas. These conditions resulted in uneven phenological stages, which meant the evolution of the ripening had to be followed very closely. This vintage was warmer than 2021 and yields were lower, heavily impacted by the lack of water. Intense work had to be done in the winery to receive smaller batches given the unevenness of the ripening in the vineyards. The wines from the 2021–2022 vintage are concentrated, with good tannin and appropriate acidity, displaying an interesting balance between freshness and ripeness.



MIGUEL TORRES  Chile
Pioneer in Chile since 1979

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