

CA2

CARMENERE

C O S T A 2 0 1 7



COMPOSITION: 100% Carmenerre

DENOMINATION OF ORIGIN: Colchagua Valley (Costa), Lolol.

SOIL: The Lolol vineyard is located 40 kilometers from the ocean. It presents the characteristic granitic soils of the Chilean Coastal Mountain Range, mixed with clay and loam. Of medium depth, they are poor in organic matter. Height of the vineyard: 100 masl.

CLIMATE: Temperate Mediterranean climate with coastal influence, with average maximum afternoon temperatures of 28° to 30° C and fresh morning breezes. Its thermal oscillation is less due to the nearness of the sea.

VITICULTURE: The grapes for this wine come from Colchagua's coastal dryland (secano), specifically from the sector of Lolol. The vineyards are planted on the slopes of the region's soft hills, on soils of low fertility. The coastal influence that penetrates each morning in form of winds and humidity to the valley, allows for a slow ripening of the grapes, thus achieving a very good version of Carmenerre.

HARVEST AND VINIFICATION: The grapes were picked by hand between March 29 and April 6 and then taken to the winery to be destemmed, manually berry selected and placed in open-top wood tanks for a cold maceration of 8 days. The alcoholic fermentation took place between 26 and 27° C during 8 to 12 days, using soft extractions. Then the wine experienced a post fermentative maceration of one to two weeks, depending on each lot and the daily tastings of the wines. After finishing maceration, the wine was racked directly into French oak barrels and untoasted foudres where it underwent malolactic fermentation and, according to each lot, was aged for about 14 months.

AGING: 85% of the wine was aged in new and twice used French oak barrels, and 15% in untoasted foudres for 14 months.

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

TASTING NOTES: This is a very elegant, powerful and very fruity Carmenerre that offers a combination of fresh and ripe red fruits, with no herbal notes but a great freshness, which makes it a very lively Carmenerre, with lots of aromas. It feels vibrant and juicy and well-concentrated on the palate. It stands out for its big and firm tannins, offering a persistent ending, a great structure and a soft minerality.

PAIRING: It makes a great match with grilled meats.

SERVING TEMPERATURE: Serve ideally between 16 and 18° C

AGING POTENTIAL: 6 to 8 years under optimal conditions

ANNUAL PRODUCTION: 555 9-lt cases

YIELDS: 6-7 ton/ha

ALC: 14.3° | **PH:** 3,79 | **TOTAL ACIDITY:** 5,11 g/L (in tartaric acid) | **RESIDUAL SUGAR:** 2,84 g/L

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