



ACONCAGUA ALTO

Carmenere
2016



VINEYARDS

APELLATION: Aconcagua Valley

The grapes for the Aconcagua Alto Carmenere come from a selection of different Max vineyard blocks in the Aconcagua Valley. Located in the interior of the valley, the vineyard soils have a predominantly silty texture and are of colluvial origin. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of these conditions delivered wines of outstanding vivacity and character.

WINEMAKING NOTES

Grapes are handpicked, double sorted and then crushed. The must was deposited into stainless steel tanks for fermentation at 24° - 28°C with aerated pumpovers to help reactive tannins and set the colour. Then, the wine was racked directly to French oak barrels, 30% of which were new, where it underwent malolactic fermentation and was aged for a total of 14 months.

TASTING NOTES

Aromas of cigar box, black fruit, framed by notes of roasted coffee beans, pepper and delicate leather. In the palate it is fresh and fruity with flavors of black cherries, roasted red pepper and sweet spice like nutmeg and cloves. Aconcagua Alto Carmenere is an elegant and fine expression of this unique variety with very polished and velvety tannins, complemented by a good structure, and silky texture. Its wonderful focus on core fruit flavors ensure a long, memorable finish.

TECHNICAL INFORMATION

COMPOSITION: 100% Carmenere

ALCOHOL: 13.5%

PH: 3.52

RESIDUAL SUGAR: 1.91 g/L

AGING: 14 months in French oak barrels, 30% new

TOTAL ACIDITY: 5.74 g / L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870