

THE EXPERTS' CHOICE

Estate Reserva *Carmenere 2023*

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for our Estate Reserva Carmenere were selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes. The high daytime night time-temperature oscillation in the weeks leading up to the harvest triggers high concentrations of polyphenols, intensifying the colour of the wine.

VINTAGE NOTES

A warm and challenging vintage with regard to vineyard management and harvest decision making but the wines have good colour, ripe fruit, delicate tannins and juicy acidity thanks to the coastal trough effect.

WINEMAKING NOTES

The grapes for this wine were hand-picked early in the morning and later taken to the winery, where they were destemmed, crushed, and deposited in stainless steel tanks. 70% of the wine was aged in french and american oak barrels for 7 months.

TASTING NOTES

Estate Reserva Carmenere has a beautiful ruby red colour with violet hues. It shows notes of red bell pepper on the nose, with subtle sweet tones reminiscent of figs and a hint of cloves, all framed by notes of roasted coffee beans. With a spicy palate and notes of black fruits, figs, graphite, and bell pepper, this Carmenere highlights the typicity of the variety with fine-grained tannins, offering a smooth and pleasant mouthfeel.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.58

TOTAL ACIDITY:

5.87 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.38 g/L

AGEING:

7 months in oak barrels.

