

CARMENÈRE 2021

VINEYARDS

The vineyards that give rise to our Limited Selection Carmenère are located in two very distinct areas of the Colchagua Valley: Apalta and Marchigüe.

- Apalta's soils are very heterogeneous, with some sectors strongly influenced by the nearby Tinguiririca River, and others influenced over time by mudslides and eroded material that breaks off from high above in the mountains. The soils tend to be deep on the plain and thinner at the foot of the mountain and in higher areas. Carmenère vines are best-suited to the flatter areas, where the soils are deeper.
- Marchigüe is flatter with low hills and moderate slopes. The soils are shallow—in some cases no more than 60 cm deep—with moderate clay content and a high capacity for water retention. The vineyards are located in flat areas with no slopes whatsoever.

Our vineyards are planted at a density of 5,555 plants/hectare (2,250 pl/acre) and double Guyot trained for yields of approximately 9,000 kg/hectare (3.6 ton/acre). For the Carmenère, leaves are removed from around the bunches in early January to completely expose the grapes to the sun, ensuring even ripening and good parameters of acidity and phenolic potential.

HARVEST DATES: 22 April–3 May.

We came out of a relatively dry winter to rain concentrated in short bouts, which totalled 300 mm at our Finca de Apalta estate, and close to 200 mm at Marchigüe. — a quantity we have not seen in more than 10 years. This availability of water, handled responsibly, allowed us to supply the vineyard until the grapes ripened. Budbreak and fruit set occurred on time and as expected, without any spring frost, all of which ensured the availability of high-quality bunches for harvest. Once veraison finished, significant rain fell across central Chile that presented challenges in the vineyard, to improve ventilation and dry the fruit. We were able to act swiftly, allowing us to harvest healthy, high-quality grapes. Overall, this season was cooler than the previous year's, and because of this there was a delay in the beginning of harvest for all varieties. After the rain, there followed many weeks with low temperatures and cloudy conditions; this slowed ripening, but concentrated the grapes' colour and aromas.

VINIFICATION

Grapes were harvested into 300-kg containers, then transported to the winery where they were hand-selected prior to crushing. They then underwent cool maceration for 3–4 days at 10 °C, prior to the addition of selected yeasts to begin alcoholic fermentation, which lasted for 10–15 days. The wine was racked and remained in stainless steel until 100% malolactic fermentation was complete. Next, 47% of the wine remained in 225-litre second- and third-use French oak barrels for 10 months, before being blended and bottled.

TASTING NOTES

With a characteristic deep carmine-red colour, the wine has aromas of ripe fruit, such as strawberry, blueberry, red plum, and fig. There are clear notes of chocolate, black pepper, and vanilla, all derived from the 10 months spent in French barrels, which also add a sensation of roundness and smoothness to the palate, maintaining the wine's balanced structure, smooth tannins, and leading to a very nice finish.



TECHNICAL DATA

Denomination of Origin: Colchagua Valley

Clone selection: Field Blend

Filtering: Membrane filtered prior to bottling.

Vineyard yields: 9 ton/ha (3.6 ton/acre)

Grape variety: 100% Carmenère

Barrel ageing: 10 months in French oak barrels—40% new.

BASIC ANALYSIS

Alcohol	14.5%
pH	3.49 g/L
Total Acidity (H ₂ SO ₄)	3.6 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.55 g/L
Residual Sugar	3.19 g/L
Free SO ₂	29 mg/L

SUGGESTIONS

Cellaring recommendation: Enjoy now or cellar for up to 6 years. Keep away from sources of light and elevated temperatures (15 °C). Enjoy now or cellar for up to 7 years.

Recommended serving temperature: 17°–19 °C (62°–66 °F)

Decanting: Recommended for at least 30 minutes

Food pairing: Highly recommended with mushroom or tomato risotto, lomo saltado (Peruvian stir-fried beef), oven-roasted pork ribs, and pastas.