

CARMÉNÈRE 2014

Vineyard

Variety: 100% Carménère

D.O: Maipo Valley

Soil: Deep soil with layers of granitic clay and coarse sand

Harvest: The grapes were harvested on 15 March. The clusters were manually harvested into small 13-kg bins.. Then they were selected by hand and fed by gravity instead of pumps along a conveyor belt into the underground tanks.

Vintage: Spring 2013 and summer 2014 began cool but then temperatures returned to normal for the rest of summer, which was free from rain. The slow ripening in spring and the moderate temperatures at the end of summer meant that the grapes had good colour and lots of fresh fruit and spicy aromas, as well as smooth tannins. The grapes were hand-harvested into 12-kg bins between 15 and 17 May. The design of the cellar is such that the tanks are underneath the reception area. This means that once the clusters of grapes arrived at the cellar, gravity was enough to move them into the stainless steel tanks without the need for pumps.

Vinification

Fermentation: Only 50% of the grapes were crushed. Prior to fermentation they were macerated at 8°C for 5 days. When the temperature began to rise, pumping over began and the must fermented at between 22°C and 26°C. The wine was tasted each day to determine the level of pumping over. The wine spent a total of 35 days in the tank before being racked off to oak barrels, where it underwent malolactic fermentation. This is part of the ageing process for this wine and is key to achieving harmony between the fruit and the oak.

Ageing: All of the wine was aged in ultra-fine grain French oak barrels, 33% of them first use. It was then bottle-aged for 8 months.

Technical data: Alcohol by volume: 14.0%
pH: 3.47
Acidity: 6.12 g/l (Tartaric acid)
Residual sugar: 2.7 g/l

Ageing Potential: This wine can be stored for up to 10 years in optimum conditions.

Tasting Notes

Colour: Intense cherry red with violet hues.

Aromas: The nose reveals various aromatic layers, making for a complex bouquet, starting with black fruit, such as blackberries and black cherries, followed by the classic Chilean forest aromas, intermingled with pepper and spices. Then some notes of damp earth and even some mineral notes, like graphite, become evident.

Palate: In the mouth, this wine reveals fresh and vibrant body. It is gentle on entry, with firm, velvety tannins and a delicious acidity, which maintains the freshness and makes for a long, persistent finish. The notes of black fruit and damp earth are evident again, making this a complex and elegant wine.

Serving suggestion: Best served at between 16°C and 18°C. This wine pairs well with semi-ripe cheese, like Provolone, well-seasoned grilled meat, pasta with mushrooms and other dishes.

