

CORRALILLO CARMENERE 2014


D.O. Colchagua Valley



TERROIR

Our Corralillo Carmeneré comes from the Colchagua valley, specifically Apalta, from vineyards located in hillsides with great solar exposition. The soils are mainly granitic, of colluvial origin, with low fertility, excellent drainage and high complexity in terms of clays, silt and organic matter presence. The vineyard is managed under biodynamic farming principles, being a very specific management in terms of fertility, search of balance between ripeness and varietal expression, and fruit concentration.

WINEMAKING



Grapes underwent through a strict selection and then macerated at low temperature for 7 days, previous to alcoholic fermentation. Later on, a specific set of winemaking techniques unique for this grape variety was used, searching to enhance the unique characteristics of this Carmeneré. The wine was aged for 18 months in French oak, coming from different cooperages, forests and toasting levels. Finally we made the final blend using a small portion of Syrah from San Antonio, to add freshness and complexity.

TASTING NOTES

Deep violet color with red hues. Very intense on the nose, where notes of black fruits, chocolate and spices combine. In the mouth it offers a good balance between power and freshness, great volume and with an intense, long aftertaste.

FOOD PAIRING

Ideal for mature cheese, red meat, charcuterie, etc. Decant and serve at 18 °C.

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 5
- Residual Sugar (g/l): 1,45
- pH: 3,75
- 720 cases produced