

CORRALILLO CARMENERE 2015


D.O. Colchagua Valley



TERROIR

Our Carmeneré Corralillo is sourced from the sub-valley of Colchagua Valley, Apalta. The vineyards are located on slopes that get great sun exposure. The soils parent material is mixed, but is dominantly colluvial and of granitic origin, very complex due to the presence of clays, lime and organic matter; they have low fertility and excellent drainage. All aspects of vineyards management are done using organic farming principles, being very specific in terms of fertility, in order to keep balance between grape maturity and concentration alongside a great varietal expression.

WINEMAKING



Harvest began early May. Each bunch underwent a strict fruit selection prior to seven days of cold soaking. For this specific grape variety, several winemaking techniques and extraction methods were applied, to enhance complexity and unique varietal expression. This wine has been aged for 18 months in French oak barrels from various coopers, different forests and toast levels. We add a small percentage of Syrah sourced from San Antonio, to increase complexity and freshness to the finished blend.

TASTING NOTES

Deep dark violet color with red hues. Very intense on the nose, with a blend of black fruits, cocoa, spices and a piquant hint that characterize this grape variety. On the palate the wine shows great balance between weight and freshness, with a long, lingering finish developing to great volume and structure.

FOOD PAIRING

Ideal companion for mature cheeses, red meat, charcuterie, Etc. We recommend decanting and serve at 64°F (18°C).

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 5,71
- Residual Sugar (g/l): 1,1
- pH: 3,66
- 1258 cases produced