



ESTATE CARMENERE 2023

Since 1934 our family has specialized in producing wines that reflect their origin and the character of each vineyard, based on solid principles of sustainable farming and traditional winemaking techniques. With their fresh, honest style, Estate are wines that respect the varietal expression of their region of origin.



ORIGIN

Isla de Maipo, Maipo Valley.

VARIETIES

100% Carmenere.

CLIMATE

Mild Mediterranean, with a cooling influence of afternoon breezes from the Pacific Ocean.

SOIL

Deep gravel soils.

HARVEST

The grapes were hand harvested during the last week of March.

WINEMAKING AND AGEING

The grapes were 100% destemmed and undergo a cold maceration for 2-3 days. Alcoholic fermentation was spontaneous, and the wine spent a total of 21 days in contact with the skins before pressing. The wine was aged for 7-9 months in neutral French barriques and concrete vats.

TASTING NOTES

This Carmenere has a deep violet colour. The nose is aromatically complex with herbal and spicy notes like pepper and abundant powerful ripe fruit with notes of blackberries and red fruit. The mouth is medium-bodied, velvety, and packed with ripe fruit that lend it volume. Fresh acidity balanced with the ripe fruit.



Alcohol:
13%



Cellaring recommendation:
Ready to drink, although it will hold for the next 5-6 years.



Decanting:
Not necessary.



Serving temperature:
15 - 16°C