

UNGRAFTED GRAVEL SOILS



UNGRAFTED CARMENERE 2024

Growing ungrafted vines these days is a privilege as they have the ability to transmit their place of origin at its purest level. They are also very scarce. Ungrafted pays tribute to this singular condition, which enables us to produce wines from renowned areas with the maximum terroir expression, using traditional winemaking techniques to really bring out the sense of place in an authentic and honest way.

ORIGIN

This wine comes from a vineyard in Isla De Maipo, in the heart of the Maipo Valley. This vineyard is planted on an alluvial terrace with gravel soils that are perfect for this variety.

VARIETY

100% Carmenere.

HARVEST DATE

The grapes were handpicked on April 23th.

WINEMAKING AND AGEING

After selection and destemming, the grapes were transferred to stainless steel tanks, where they undergo a cold soak for 3 days and for 6 days of maceration after fermentation. The 50% of wine was aged for 16 months in neutral French oak barrels and the other 50% of the wine was aged in foudres, in order to draw out the wine's inherent characteristics.

SOIL

Alluvial terrace formed by gravel soils.

CLIMATE

Mediterranean, moderated by the influence of the Pacific Ocean.

TASTING NOTES

Deep violet in color, this wine offers a complex nose with herbal and spicy notes of pepper layered over ripe blackberries and red fruits. It is ready to drink now, showcasing vibrant primary fruit, and will gain additional complexity with short-term cellaring.

ALCOHOL: 12,5%

CELLARING RECOMMENDATION: This wine is ready to drink now but will gain complexity with further ageing during the next 10 years.

SERVING TEMPERATURE: 16-18°C.

DECANTATION: Not necessary.

