

# CARMENERE SELECT TERROIR

VINTAGE 2021  
Cachapoal Valley  
100% Carmenera



ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.5°	3.36	3.6 g/L	0.34 g/L	5.63 g/L



## DENOMINATION OF ORIGIN

**Cachapoal Valley.** Vineyards located in the agricultural heart of the valley, where the warm climate and beneficial daily temperature oscillation delivers elegant and well-balanced reds.

## VINTAGE

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but that taught us a lot.

## VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C), followed by a 3-day post-fermentation maceration. Part of the wine was aged in oak barrels for 4–6 months to obtain greater complexity in the final blend.

## AGING

40% of the blend in oak barrels for 4–6 months.



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## TASTING NOTES

**Color:** Dark red with violet hues.

**Aroma:** Intense aromas of black fruits, blackberries, and blueberries along with black plums. A touch of tobacco and black pepper accompanied by the characteristic spiciness of the Carmenera.

**Palate:** A smooth and velvety wine with ripe tannins. Well balanced with pleasing, moderate acidity.

**Gastronomy:** Pastas, vegetable casseroles, cheeses, and Chilean food in general.



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