



MARCHIGÜE®

LIEBRE



Country: Chile

Harvest: 2020

Appellation: Valle de Colchagua

Variety: Carménère

Alcohol: 14°

Harvest

The grapes were manually harvested between the last days of April and the beginning of May and source from “Santa Ana” and “Alto Tierruca” Estates. For this variety is necessary that the bunches are exposed to the sun, therefore defoliation is a must and is done on the side that the grapes receive the morning sun, so they can reach the perfect maturity and ripeness.

Vinification

The grapes went through a sorting table process, so the best berries were selected. 5% of the juice was taken out from the fermentation tank through bleeding to have a more concentrated wine. Later the grapes were fermented with selected yeast at a controlled temperature of 25° to 28° C. for 7 to 10 days. Then the wine was left in touch with the solids for 15 days to extract more components. Finally, a co-inoculation with lactic bacteria was done to induce malolactic fermentation in the French oak barrels of first and second use where the wine was aged for 18 months.

Tasting Notes

High intensity ruby red color. A complex delicate and elegant wine. On the nose there are red fruit aromas, such as cassis along with subtle touches of tobacco and black chocolate. On the palate is powerful with great structure and volume with firm and ripe tannins. Long and persistent finish.