



PICHILEMU



Country: Chile

Vintage: 2022

D.O: Marchigüe, Valle de Colchagua

Variety: Carménère

Alcohol: 13.5°

Harvest

The grapes were harvested the second week of May. This is the last variety to be picked. For this variety it is necessary that the bunches are exposed to the sun therefore deleafing is necessary 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 were selected according to its quality and transported to the cellar. The juice was inoculated with selected yeasts at a controlled temperature between 26° to 28°C. Then the wine had a post fermentative maceration of 10 days to obtain more concentration of tannins and great structure. Later the wine was racked into French and American oak barrels for 8 months.

Tasting Notes

Rubi red color with violet hues. On the nose aromas of ripe dried fig along with forest fruits, interlaced with fine spices. On the palate is balanced, velvety with ripe and friendly tannins. Has a long and persistent finish.