

ALMA DE LOS ANDES

Carménère



WINE

Variety: Carménère 85% Syrah 15%.

D.O: Colchagua Valley.

Soil: Highly permeable granitic and stony soil.

Harvest: The grapes were harvested from April 20 to May 13, when the grapes showed optimal organoleptic qualities of aromas and tannin maturity.

Vintage: This was a year of medium to low temperatures, which delayed the ripening of the grapes. In the months of February and March, temperatures remained average, which resulted in a quiet harvest with high potential acidity levels that allowed us to obtain fresh and aromatic wines.

WINEMAKING

Fermentation: The grapes underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.

Ageing: 70% of this wine was aged for 10 months in French oak. The wine was then bottle-aged for 3 months.

Technical Data

Alc/Vol: 13.0% GL

pH: 3.47

Acidity: 5.12 g/L (Tartaric Acid)

Residual Sugar: 2.87 g/l

Ageing Potential: This wine can be stored for up to 7 years in optimum conditions.

TASTING NOTES

A deep cherry red wine with maroon hues. The nose is intense and attractive with upfront fresh black and red fruit aromas, such as blueberries, blackberries, blackcurrants, strawberries and cherries, as well as spicy and earthy notes that blend harmoniously with hints of chocolate and vanilla. Its rich structure stands out, with a balanced body and round, velvety tannins that give it great volume. Clean and elegant finish.

SERVING SUGGESTION

Best served at between 16°C and 17°C, this wine pairs well with soft cheese, creamy dishes, casseroles and stews and spicy dishes.