



# CARMÉNÈRE 2020 MAIPO ANDES CHILE GRAN RESERVA

## ALLUVIAL TERRACE

### TASTING NOTES

**Color:** Intense and deep ruby.

**Aromas:** Rosehip, white plums, peach, lychee and a hint of chocolate.

**Palate:** Fine and soft tannins, nice acidity and wide taste, strawberries and raspberries..

**VARIETAL** 100% Carménère

**VINEYARD** Los Morros, Maipo Valley, Chile.

### WINE MAKING

**Average vineyard age:** 15 years, piedmont of Los Andes Maipo Valley over colluvial soil. 100% hand picked harvest. There is a manual selection of grapes in the vineyard and then at the cellar.

**Cold pre fermentative maceration:** 5 days. The alcoholic fermentation is carried in small stainless-steel tanks.

**Post fermentative maceration:** 10 days.

The malolactic fermentation is made in barrels. 100% of the wine is aged in personalized French oak barrels around 12 months.

The barrels are all second use in order to make a fruitier and livelier wine.

**Bottling date:** February 2022

**Market launch:** September 2022

### ANALYSIS

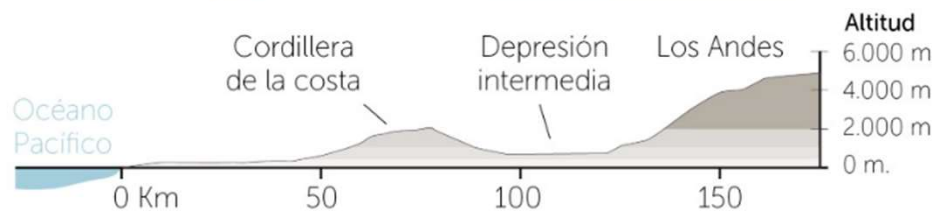
Alcohol	14,5	% vol
Dry extract	35,0	g/l
Residual sugar	3,6	g/l
Total acidity	5,4	g/l (C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> )
pH	3,5	





33° Latitud Sur

## VALLE DE MAIPO



Origin of Chilean prestige and birthplace of the most important wineries in the country, Maipo is the father of the rest valleys. Beside the capital city of Santiago, were planted nearly 500 years ago the first European vines, and more than 150 years ago the first aristocratic French varieties. Nowadays is possible to find 12,000 hectares mainly with Cabernet Sauvignon, Merlot and Syrah. It began to talk about a new subdivision of the valley taking as a criterion the height of vineyards near the Andes and creating the concept of “Maipo Alto Andes” (High Maipo Andes), where an effect of height is recognized in increased freshness wines, which in addition to stony soils, creates wines with great balance in mouth and high aromatic expression.

The valley has a semiarid Mediterranean climate, it means a warm temperate climate with a long dry season, almost 300 days a year bright and dry, and rainfall of around 300 mm. Summers are hot, concentrated rainfall in winter and autumns are dry.

Soils are stony and rich in organic alluvial sediment, with low fertility and medium drainage. In the pied-mont, the mountainous influence is strong and determined large temperature fluctuations, contrasting what occurs in the middle zone of the current. In the bottom there are sandy soils due to an increase in river flow while arrives at Pacific Ocean.

The best wines of the valley are obtained from alluvial soils in “Buin”, “Pirque” and “Puente Alto” areas, where Cabernet Sauvignon achieves ripen on perfect conditions and its tannins are characterized by their silkiness.

Extract from ROJAS, G. (2019). THE WINE-GROWING AND GEOGRAPHY OF CHILE