



ACONCAGUA ALTO

Carmenère *2013*



VINEYARDS

APELLATION: Aconcagua Valley

The grapes for our Aconcagua Alto Carmenère come from the Max V vineyard, located 1837 feet above sea level in the Aconcagua Valley. This vineyard has deep soils of alluvial origin with a loam to sandy-loam texture and 50% stone content. The vines were planted in 1992 and are trellised to vertical shoot position. Carmenère is a late-ripening variety, which makes good canopy management essential for proper maturation. Foliage is managed to allow sunlight to reach the fruiting zone to help ripening and heighten fruit aromas and flavours.

VINTAGE NOTES

A superb growing season characterized by its cool conditions, particularly in the northern and coastal areas of Chile. Spring was marked by cool temperatures and rains concentrated in the month of October that recharged the soils and provides enough water for the plants to grow well early on. Elegance and balance are the key descriptors of this season, with fine grain tannins, great colors and long finish. Carmenère stands out for its spicy notes and elegance.

WINEMAKING NOTES

Grapes were hand harvested, double sorted then crushed and the must deposited into stainless steel tanks for fermentation at 24°-28°C with aerated pumpovers to help reactive tannins and set the colour. The wine was racked directly to French oak barrels, 35% of which were new, where it underwent malolactic fermentation and was aged for a total of 12 months.

TASTING NOTES

Red fruit aromas with spicy notes of paprika, black pepper, nutmeg, and anise. The rich acidity, juicy palate that recalls black fruits such as blueberries, plums, and figs over a spicy base. Fine-grained tannins lead to a moderately persistent finish with subtle notes of mocha. This is a complex and elegant wine that promises long life in the bottle.

TECHNICAL INFORMATION

COMPOSITION: 100% Carmenère

ALCOHOL: 14%

PH: 3.59

RESIDUAL SUGAR: 2.88 g/L

AGING: 12 months in French oak barrels, 35% of which were new

TOTAL ACIDITY: 5.75 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870