



CARMEN

SINCE 1850

GOLD

2019

Vintage Notes

2018-2019 was a moderately warm season resulting in a fantastic wine with great length, complexity and freshness. Although in Chile it is considered as a warm season, the heat summation is only 0,5% above the historical average. Starting with a dry winter, with rainfall that recorded 33% lower than historical averages, followed a warmer spring than usual, especially during November. The conditions during budbreak and flowering were perfect, allowing a homogeneous development of the crop. The summer months continued to be warmer than usual, and the clusters, which were protected under a well-balanced canopy, underwent an even veraison. March arrived with cooler temperatures as to historical averages, providing the vines perfect conditions to slowly finish the ripening process. Harvest arrived earlier than usual, on the 11th of March, resulting in a unique version of Carmen Gold, delivering a wine that reflects Alto Jahuel at its best.

The Vineyard

The vineyard is located south of the suburbs of Santiago, at the toe of the Andes mountain range. It is about 5 to 6 kilometres south of the Maipo River in an area where the surrounding relief is made up of tall hills and small mountains, marked, with angular rather than rounded outlines. It extends at the outlet of a valley with slopes mainly facing west.

Vinification

The grapes were hand picked early in the morning and were taken to the winery in small 12 Kg boxes. They went through an optical selection before going into the tank. The fermentation took place in stainless steel tanks at 23°-28°C (73°-82°F). The maceration time was of 24 days. The skins went to a vertical press, using different pressures to obtain the press wine, which was then used in the final blend. The wine was aged in French oak barrels for 24 months, of which 20% were new, clarification and stabilization happened naturally during this period.

Appellation: Alto Jahuel Vineyard, Maipo Valley

Composition: 92% Cabernet Sauvignon 8% Cabernet Franc

Alcohol: 13,5 %Vol

Total acidity: 5,3 g/l

pH 3,69

Residual sugar: 1,8 g/l

“The 2019 vintage of Carmen Gold shows a beautiful bright ruby color with violet hints. A pure entry on the nose, with aromas of cherry, raspberries and slight hints of violets. On the palate, fresh cassis comes through, followed by subtle notes of nutmeg and cloves. Alongside delicate layers of flavours and polished tannins, it is elegant, smooth and with a unique depth, promising a great ageing potential.”

Emily Faulconer, Winemaker

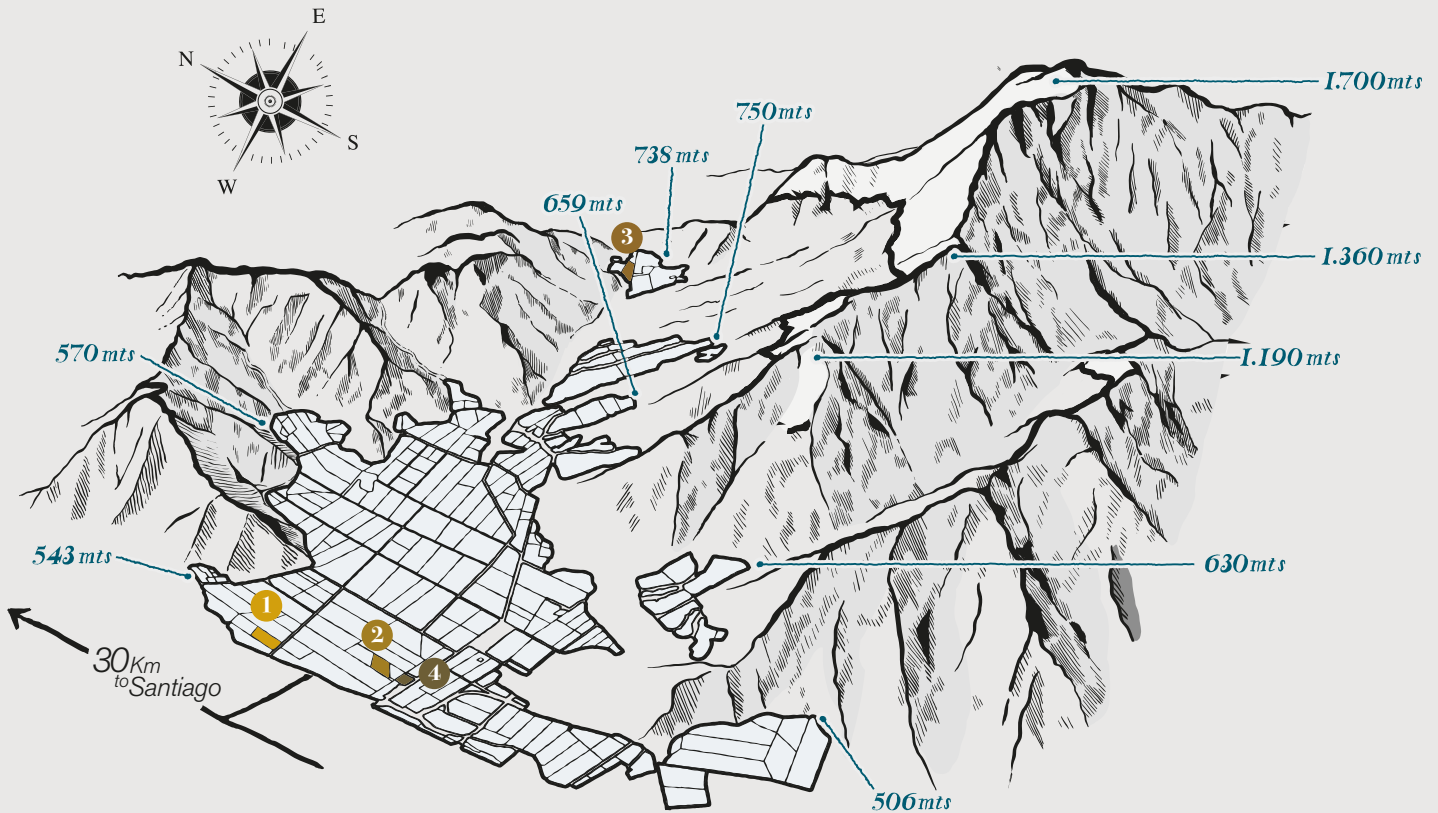
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2019
GOLD
CABERNET SAUVIGNON
ALTO JAHUEL
D.O. VALLE DEL MAIPO
CHILE

..... Alto Jahuel Vineyard

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92% Cabernet Sauvignon
8% Cabernet Franc

❶ Carneros 288

Cabernet Sauvignon, massal selection, ungrafted
Planted in 1957.

Located on the alluvial plane on the western side of the property at 536 masl. The slope is very low (<1%). The geological substratum is composed by coarse-grained alluvium, made up of rounded pebbles, boulders and gravels of volcanic and plutonic rocks. The topsoil is a deep soil, with very low stoniness (<1%) with clay to silty clay texture.

❷ Carneros 612

Cabernet Franc, Davis Clone, ungrafted
Planted in 2000.

Located on the alluvial plane on the western side of the property at 536 masl. The slope is very low (<1%), with a southern exposure. The geological substratum is composed by coarse-grained alluvium, made up of rounded pebbles, boulders and gravels of volcanic and plutonic rocks. The topsoil is a deep soil, with very low stoniness (<1%) with clay to silty clay texture.

❸ Lo Arcaya 5

Cabernet Sauvignon, Clone 46,
Rootstock 101-14
Planted in 2008.

Located on the highest part of the vineyard is at 717 masl. The slope is moderate (6%), with a south-west exposure. The geological substratum is composed by a debris cone, made up of moderate stoniness with angular gravels. The topsoil is a thick soil, with silt loam to clay loam texture.

❹ San Rafael 315

Cabernet Sauvignon, massal selection, rootstock 110R
Planted in 2002.

Located on the alluvial plane on the western side of the property at 536 masl. The slope is very low (<1%), with a southern exposure. The geological substratum is composed by coarse grained alluvium, made up of rounded pebbles, boulders and gravels of volcanic and plutonic rocks. The topsoil is a deep soil, with very low stoniness (<1%) with clay to silty clay texture.