



PINOT NOIR · 2020



# CARMEN

SINCE 1850

## *Gran Reserva*

VINTAGE: 2020

VARIETAL COMPOSITION: 100% PINOT NOIR

GROWING AREA: LEYDA VALLEY

#### TECHNICAL DETAILS.

Alcohol content: 13.0 % vol.

Total Acidity: 5.63 g/l (Expressed in Tartaric acid)

pH: 3.50

Residual Sugar: 1,24 g/l

#### VINEYARD

Our vineyard is located just 14 km. from the Pacific Ocean, beside the Maipo River, which allows the winds from the Andes Mountains to reach it during the night. The direct exposure to the ocean breezes extends the ripening period providing a very slow ripening period allowing great acid retention and complexity of aromas.

The soil has a granitic origin. The texture is determined by fine gravel (decomposed granite) and some clay material (closer to 23%), while the porous soil structure allows good drainage and aeration but has the advantage of maintaining temperatures suitable for root formation.

#### WINEMAKING DETAILS.

The grapes were harvested by hand and carefully transferred to the winery. After passing through the selection table, they were fermented in open stainless steel vats with 20% whole bunch and 80% destemmed.

The extraction during fermentation is done by stamping. The wine was racked into 3rd and 4th use French oak barrels where the malolactic fermentation took place naturally. The wine was aged for 8 months in barrels.

#### TASTING NOTES.

It has a light ruby red color. The nose is dominated by black cherries, strawberries, cinnamon and earthy notes that add complexity. The wines have good structure, live fruit dominates the palate and soft tannins add length.

#### AGEING POTENTIAL.

5 to 6 years.