



CARMEN

SINCE 1850

INSIGNE

Carmenera

2022

VARIETY: 85% Carmenera | VALLEY: Valle Central
WINEMAKER: César Catalán H.

WINEMAKER'S COMMENTS

Its vivid deep and intense ruby red colour stands out. It is very spicy and fruity on the nose, with black pepper, black fruits such as maqui, blackberries and blueberries and soft toasted notes. The palate is long and juicy, with outstanding acidity and freshness. It presents very round and soft tannins, which provide a very pleasant finish.

CLIMATE AND SOIL

Chile's Mediterranean climate features warm, dry summers and cold, rainy winters. The proximity of the Andes Mountains plays an important role, and as the mountains rise in altitude, the temperatures drop. The Pacific Ocean is also important to vineyard development. Chile's coasts have two great characteristics, their westward orientation and the cold Humboldt Current, which work together to create continental winds that have a cooling effect in the country's central zone and result in wines with higher acidity and elegant aromas.

The healthy, well-drained soils have a variety of origins (alluvial, colluvial, fluvial, etc.) and textures (marl, clay, sand, silt). Despite the relatively dry weather conditions, abundant water for irrigation flows from the eternal ice of the Andes Mountains and groundwater that runs through the valley.

VINEYARD

We use a combination of grapes from different vineyards, some of which are trellised on the traditional low vertical shoot position and Spanish Pergola, as well as we have developed new modern training systems such as free canopies. Depending on the system, different fruit load and the level of sun exposure, the objective will always be to intensify the concentration in the fruit, protect the cluster from sunburn and only expose the cluster for the development of aromas, acidity and freshness.

WINEMAKING

The grapes are harvested in accordance with strict monitoring for ripeness and tasting the berries prior to harvest. Once picked, the grapes are transported to the cellar, destemmed, very gently crushed, and deposited directly into the fermentation tank. During fermentation, the must is monitored daily to keep temperatures at 25°-28°C and ensure the fermentation and tannin and color extraction are gentle. Once alcoholic fermentation is complete, malolactic fermentation occurs spontaneously to enhance the development of aromas and complexity on the palate. The final blend of wine is aged in French oak for approximately 3 months, after which the wine is filtered and stabilised, ready for bottling.

TECHNICAL DETAILS

Alcohol: 12.9 % v/v
pH: 3.60
Total Acidity: 5.13 g / l.
Residual sugar: 2.69 g / l.

FOOD PAIRING

Perfect with local dishes such as empanadas, pastel de choclo, humitas and beef casserole. Serve between 16° - 18°C.