



CARMEN

SINCE 1850

INSIGNE

Carmenere
2018



VARIETY: 85% Carmenere | **VALLEY:** Central Valley

WINEMAKER'S COMMENTS

A very representative example of Chile's emblematic variety. Intense and deep ruby-red in color with violet hues. Aroma dominated by assorted red and black fruits such as strawberries, cherries and blueberries with a touch of vanilla, cassis and spices. The palate is powerful, although the silkiness and depth of the tannins make this a friendly wine since it is juicy and long. Very versatile for pairing with a wide range of dishes.

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 interaction between the effects of the Andes and those of the Pacific Ocean creates a broad daily temperature differential that helps the grapes develop fresh flavors and tremendous typicity.

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.

VINEYARD

We use a combination of grapes from different vineyards, some of which are trellised to the traditional low vertical shoot position and others to modern systems such as Lira and Scott Henry. Regardless of the trellising system, different fruit load, and the amount of sun received, the objective is always to intensify the concentration in the fruit, maintain good acidity and respect the varietal character.

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 by rollers, and deposited directly to the fermentation tank. During fermentation, the must is controlled daily and temperatures are maintained at 25°–28°C, so that the fermentation and extraction are smooth and generate more volume in the palate. Once the alcoholic fermentation is over, we give way to spontaneous malolactic fermentation, seeking greater development of aromas and complexity in the mouth. Then the different lots are blended, the new wine is aged with French and American oak and then bottled.

TECHNICAL DETAILS

Alcohol: 13.1 % v/v | pH: 3.67 | Total Acidity: 5.08 g/L | Residual sugar: 3.76 g/L

FOOD PAIRING

Ideal with pastas, aged cheeses, lamb, chicken, and braises. It can also be enjoyed with sweet desserts based on chocolate and/or dulce de leche. Best served at 16°–18°C.

