

V LUSTROS

CINCO

CARMENERE
2018



Varietal Composition: 100 % Carmenère
Region: Colchagua Valley

In the mid-19th century, a phylloxera plague almost led to the extinction of one of the most prominent grape varieties in France. Against all odds, this variety managed to take refuge on the other side of the Atlantic Ocean, in Viña Carmen. Today we celebrate the 25th Anniversary of the Rediscovery of Carmenere, the lost variety, which reappeared in Viña Carmen in 1994. Inspired by this occasion, we have created a limited edition of this variety, called V Lustrós, for being the fifth celebration of a “lustró” - a period of five years.

Vineyard:

Located in the Piedmont of Apalta where the granitic soils with some clay content and slopes manage to moderate the vigor of the vineyard. Apalta has a Mediterranean climate, with daytime temperatures of 29°-33°C and lower night temperatures.

Winemaking Comments:

The grapes were hand picked into 15-kg boxes and transported to the winery, where the vinification process began with a manual selection of the bunches and grapes. They were then deposited into tanks for a 10 days cold maceration at 4°-5°C. Alcoholic fermentation took place in stainless steel tanks at 24°-26°C. Gentle extraction obtained primary fruit characteristics and balance while also achieving good structure and depth. Upon completion of the alcoholic fermentation, the new wine was left on its skins for a 12-day post-fermentation maceration. The wine was drained and pressed in a vertical press, incorporating the heart of the press it its free-run wine to begin aging in French oak barrels, where the wine took shape and character for 14 months.

Winemaker's Comments:

Our V Lustrós is a carmine red in color with great depth and is concentrated and viscous to the eye. The nose is elegant and fresh with layers of predominate black and blue fruits, appearing black cherries notes that intermingle with notes of sweet spices and damp earth and a touch of dark chocolate, pencil lead, and tobacco. The palate is broad and has tremendous volume. It starts with a remarkable silkiness that covers the palate with velvety soft and friendly tannins. Ripe fruit appears on the mid-palate, and its liveliness reveals a wine of great varietal expression and length.

Detalles Técnicos:

Alcohol: 14
Residual Sugar: 2.43 g/l
pH: 3.54
Total Acidity: 5.34 g/l


CARMEN
DESDE 1850