



CARMEN *do*

MATORRAL CHILENO (65% CARIGNAN – 25% GRENACHE – 10% PAÍS) · 2018

CARMEN DO BEGAN WITH A SIMPLE IDEA, A DREAM OF HIGHLIGHTING OUR LAND AND TERROIR IN DIFFERENT PARTS OF CHILE. THIS HAS LED US TO CREATE A DIFFERENT WINE THAT AIMS TO CONVEY THE HISTORY OF A LIFE CONNECTED TO THE VINEYARD AND MANUAL WINEMAKING. WE HAVE RECOVERED OLD TRADITIONS TO SHOW CHILE'S VALLEYS AND ITS PEOPLE.



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| VARIETAL | 65% Carignan - 25% Grenache - 10% País |
| GEOGRAPHIC AREA | Maule Valley |
| ALCOHOL CONTENT | 13.5 % Vol. |
| TOTAL ACIDITY | 3,68 g/L (expressed in sulfuric acid) |
| RESIDUAL SUGAR | 1.9 g/L |
| pH | 3.45 |

ORIGIN

This vineyard is located in the Melozal area in the **Itata Valley**. The soils are of granitic origin with clay contents ranging from 12-23% providing the vines with the perfect balance of drainage and water retention.

The head trained vines were planted 80 years ago on the piedmont of a soft hill with an east exposure. The climate conditions of rainy winters and dry and hot summers, allows vineyards to go through the season without irrigation.

The owners of these historic vines are life-long growers and dedicated to caring for and working with these vines. The wine is a tribute to the union of wineries and producers who have spent their lives tending these magical vineyards.

HARVEST & VINIFICATION

The grapes were **handpicked in march** and taken to the winery. Then are destemmed and placed in stainless steel tanks and fermented with native yeasts. Once the fermentation has completed, the wine remains on its skins for a total maceration time of 18 days. It is then pressed in a vertical press and racked to concrete tanks.

WINEMAKER'S COMMENTS

It is a wine of a lively violet color. The aromatic profile is fresh and floral, dominated by red fruit and spices. The palate is characterized by its vibrant column.