



CARMEN

SINCE 1850

VINTAGES BLEND III

*Viña Carmen, Chile's first winery, has over 170-year history, and it stays relevant by constantly seeking out innovations: incorporating new varieties, new brands, and new valleys are the core ingredients of our day-to-day passion for winemaking. So, if reinvention is our core value, **why not reinvent the traditional blend?** That is how Carmen Vintages Blend began, as an innovation to combine the best vintages of Carmen Cabs from Maipo in a single wine. This exclusive blend is the result of a careful selection that merges the best expressions from our latest vintages.*



GROWING AREA

Alto Jahuel, Maipo Valley.

BLEND

42% Cabernet Sauvignon 2019
26% Cabernet Sauvignon 2020
22% Cabernet Sauvignon 2017
10% Cabernet Sauvignon 2018

DETAILS TECHNIQUES

Alcohol Content: 14,0 %Vol
Residual Sugar: 5 g/l
pH: 3.64
Total Acidity: 5.24 g/l

HARVEST AND PRODUCTION

The grapes were handpicked from our estate vineyards, located over the best alluvial terraces in Alto Maipo by the Andes Mountains. Extremely concentrated grapes are the result of old vineyards yielding around 8 ton/ha. Alcoholic fermentation was carried out in stainless steel tanks at 28° - 29°C. The total maceration period was of 20 days. The total blend was aged in French oak barrels where malolactic fermentation occurred naturally. The blend is composed by four different vintages providing great complexity.

WINEMAKER'S COMMENTS

Our Vintages Blend is a deep and intense ruby-red in color. The nose presents aromas of black currants, blackberries, and licorice with smooth, elegant cedar notes. The palate is very rich and generous yet fresh and vibrant at the same time. The wine has abundant fruit and firm tannins that lend structure and depth.

AGEING POTENTIAL

8-10 years.

RECREATING THE PERFECT **CABERNET SAUVIGNON** IN A MULTI-VINTAGE BLEND.