



# CARMEN

SINCE 1850

## VINTAGES SERIES

Viña Carmen, Chile's first winery, has a 168-year history, and it stays relevant by constantly seeking out innovations: incorporating new varieties 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

15% Cabernet Sauvignon 2019  
25% Cabernet Sauvignon 2020  
40% Cabernet Sauvignon 2021  
20% Cabernet Sauvignon 2022

### TECHNICAL DETAILS

Alcohol Content 13.5 %Vol  
Residual Sugar: 4.0 g/l  
pH: 3.6  
Total Acidity: 5.2 g/l

### HARVEST AND PRODUCTION

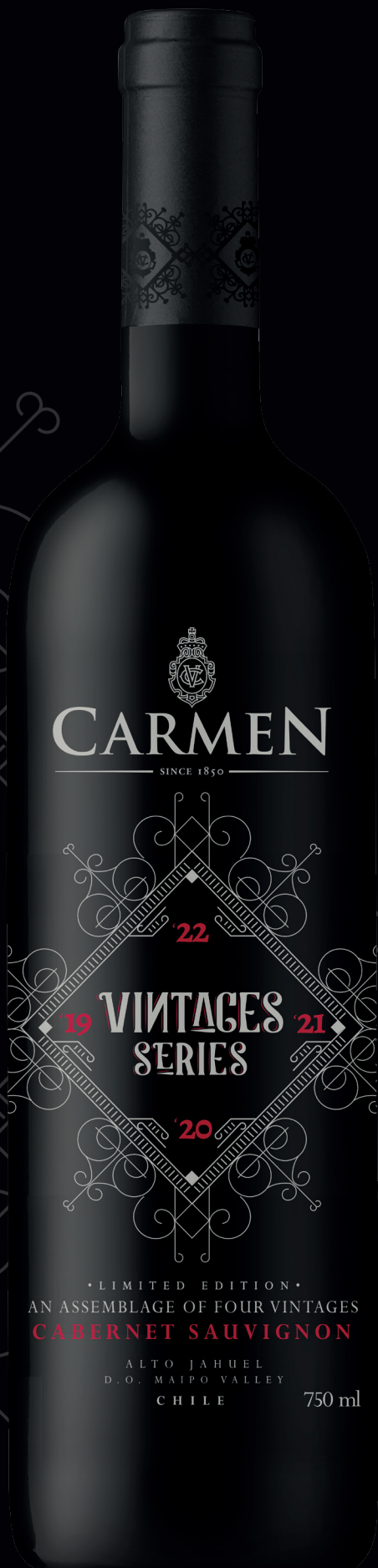
The grapes were hand picked from our estate vineyards, located over the best alluvial terraces in Alto Maipo by the Andes Mountains. Alcoholic fermentation was carried out in stainless steel tanks at 28° - 29° C. The total maceration period was of 20- 25 days. The total blend was aged in French oak barrels where malolactic fermentation occurred naturally. The blend is composed by four different vintages providing great complexity.

### WINEMAKER'S COMMENTS

Our Vintages Series reflects Alto Jahuel Cabernet Sauvignon through a powerful and structured wine. It has a deep and intense violet color. The nose presents aromas of blackcurrants, blackberries and liquorice. The palate is very rich and generous, sustained by firm tannins that give it structure and depth.

### AGEING POTENTIAL

8-10 years.



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