



CARMEN *do*

LOMA SECA

2019

Carmen DO begins with a simple idea, with a dream of strengthening ties with special, unique producers in different parts of Chile. Working side-by-side, we have created a different wine that uses manual production in its aim to transmit the history of a lifetime tied to the vineyard. And this lets us bring Chile's valleys and its people to light.

VARIETAL	100% Cinsault
GEOGRAPHIC AREA	Itata Valley

ALCOHOL CONTENT	13.5% Vol.
TOTAL ACIDITY	5.71 g/l
RESIDUAL SUGAR	1.22 g/l
pH	3.48

ORIGIN.

This vineyard is in the Itata Valley, where Chilean viticulture began. Located just 25 km from the Pacific Ocean, we can feel the coastal influence in its cool Mediterranean climate.

The vineyard is dry farmed, which results in perfectly balanced plants that produce exceptional fruit. The vineyard consists of head-trained vines planted on granite and clay soils on Itata's rolling hills, where the soils are more homogenous in the higher, rounded sectors and heterogeneous in the lower, convex sectors.

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

HARVEST & VINIFICATION.

The handpicked grapes are 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 amphorae.

WINEMAKER'S COMMENTS.

This fresh and spicy wine is dominated by red fruit, such as strawberries and raspberries. In the mouth it is characterized by a well-balanced acidity, where juiciness predominates.

