


CARMEN
SINCE 1850

Delanz
APALTA

2020

••••• Vintage notes •••••

The season 2019-2020 was generally warm and very dry because of the significant drought that has affected the area for many years. This water shortage caused a reduction in yields of about 20%, which technically increases grape quality thanks to better ventilation of bunches, better sun exposure, and more uniform ripening. These conditions also resulted in picking starting earlier than in a normal year.

••••• The vineyard •••••

The vineyard is located in the Colchagua valley, specifically in Apalta Valley. Through the years, we carefully selected the best parcels to make this wine. The heart of the wine comes from a very old vineyard of Carmenere planted in 1935. Planted over granitics soils that have some clay along the profile, that allows it to be dry farmed. We blend with Cabernet Franc and Syrah that come from a vineyard planted in 2003, both from very deep granict soils.

••••• Vinification •••••

The grapes were hand-picked early in the morning and were taken to the winery in small 12 Kg boxes. They went through an optical selection before going into the tank. The fermentation took place in stainless steel tanks at 23°-28°C (73°-82°F). The maceration time was of 24 days. The skins went to a vertical press, using different pressures to obtain the press wine, which was then used in the final blend. The wine was aged in French oak barrels for 18 months, clarification and stabilization happened naturally during this period.

Appellation: Apalta Valley
Composition: 79% Carmenere 15 % Cabernet Franc 6% Syrah
Alcohol: 13,5 %Vol
Total acidity: 5,31g/l
pH 3,65
Residual sugar: 1,4 g/l

“The 2020 vintage for Carmen Delanz Apalta is the first version ever to be made of this wine. We have been planning this launch for some time now, as Apalta is a unique and special place for the Chilean viticulture and we have many years of experience here. This wine is a blend, were we try to show our best interpretation of this valley, we want it to transport people to this magical place.

Apalta is a small valley that is placed at the foot of a small mountain range. The hills are covered with native forest that limit directly with our vineyards. Through the wine we can get a sense of the landscape, with herbal notes in the nose, hints of red and black fruits like raspberries, blackberries and plums, along with flavours of cedar and spices. In the palate it is full bodied, silky and with fine tannins. Alongside come delicate layers that reveal new flavours and textures.”

- Emily Faulconer, Winemaker
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