

CARMENERE AMPLUS

VINTAGE 2020
Cachapoal Valley
85% Carmenera - 10% Syrah
5% Carignan



ALCOHOL	PH	TOTAL ACIDITY	TOTAL ACIDITY	RESIDUAL SUGAR
14.4°	3.34	3.66 g/L	0.46 g/L	2.94 g/L



DENOMINATION OF ORIGIN

Peumo, Cachapoal Valley. With a warm climate influenced by breezes from the nearby Lake Rapel, this is a prestigious area for producing fruity, big-bodied Carmenera.

VINTAGE

The 2020 harvest was both the earliest and shortest of the last decade, at least three weeks earlier than normal. This was thanks to a very dry winter and spring, together with a very warm summer. Because of these dry conditions, the yields were lower than expected, but with very good concentration. The warm summer kept us alert to the ideal harvest date for each variety, in order to avoid over-ripening, allowing us to harvest aromatic grapes with good balance. This was a different harvest that taught us a lot.

VINIFICATION

The grapes were fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation process. Upon completion of the malolactic fermentation, the wine was aged in French oak barrels for 12 months for greater complexity and structure.

AGING

12 months in French oak barrels (25% new, 50% second use, 25% third use), with a minimum of 6 months in the bottle.



VINTAGE 2019



VINTAGE 2019

TASTING NOTES

Color: Deep ruby red with violet notes.

Aroma: Expressive and intense, recalling red and black cherries and black currant, along with notes of tobacco, chocolate, and pencil lead.

Palate: Well structured and potent with ripe and rounded tannins that lend a seductive and voluminous finish.

Gastronomy: Enjoy with pork, chicken, or turkey with creamy sauces. Also ideal with pastas and smoked cheeses.


