

# CARMENERE

AMPLUS / Single Vineyard

## VINTAGE 2022

CACHAPOAL VALLEY

85% Carmenera

10% Syrah, 5% Carignan

SANTA EMA

ALCOHOL

14,0°

PH

3.3

TOTAL ACIDITY

3.7 g/L

RESIDUAL SUGAR

<2.7 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 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

## 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.

## 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.

