



GRAN RESERVA CARMENERE 2021

Vineyard: La Capilla, on the outskirts of Peralillo in the Colchagua Valley. The Carménère blocks are 31 years old, on average.

Soil: Shallow volcanic and alluvial soil with good drainage and low fertility, a significant percentage of sand and silt, and a compact layer of sandstone at a depth of 1–1.5 m. Volcanic ash on the surface lends a whitish appearance to the soil and imparts special qualities to the wine.

Climate: The 2020 - 2021 season began with one of the rainiest winters in recent years, where the record of fallen water reached 600mm during the winter months and early spring, which allowed us to delay irrigation for 2 months on average. Due to this, the vineyards began the phenological cycle with a good level of humidity in the soil, avoiding risks of stress. The winter temperature was mild, being like this until mid-spring, causing a delay in budding. The summer had an important rain towards the end of January, causing a decrease in summer temperatures during this weeks, generating a delay in the maturity of the grapes. Finally, the months of March and April presented perfect climatic conditions for the maturity of the berries, which allowed us to obtain wines of great natural acidity, good concentration and silky tannins

Vineyard Management: The vineyard is planted to a density of 3,344 vines/hectare, trained to a low vertical shoot position, and double guyot prune system. Shoot tips are trimmed in spring and early summer and leaves are manually pulled in early March to enhance ventilation around the grapes.

VINIFICATION

Variety: 100% Carménère

Harvest: The grapes were harvested third week of April 2021.

Vinification techniques: The grapes were destemmed and crushed into a tank, where they underwent alcoholic fermentation at 26–28°C, with careful handling to prevent over-extraction and obtain a more elegant, friendly, and balanced wine, finishing with a post maceration fermentation for approximately 6 days. Malolactic fermentation occurred naturally and was completed in French oak barrels, where most of the wine was aged, then all of the wine was lightly filtered and bottled.

Oak: 61% of the wine was aged for 10 months in second used French oak barrels, while the remaining 39% was aged in concrete eggs and stainless steel tank for a fresher, fruitier final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.82

Total Acidity: 2,52 g/L

Residual Sugar: 3,6 g/L

Volatile Acidity: 0.47 g/L

TASTING NOTES

Deep red color with tints of violet, with authentic spicy character featuring blue fruits and subtle notes of toasted coffee. In palate is a balanced wine with rich texture and reactive tannins, giving the way to an enjoyable and long finish.

AGING POTENTIAL

Drink immediately or cellar for 6 years.

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