



Flaherty

CARMENERE
2020
ACONCAGUA - CHILE

Viñedo Ocoa - 2.502 Botellas

Flaherty Carmenere 2020 Viñedo Ocoa Aconcagua Valley

*Carmenere blend with Cabernet Sauvignon
Ocoa Vineyard*

97% Carmenere
3% Cabernet Sauvignon

100% barrel aged
16 months American and French Oak
20% New American Oak

Total production: 2502 bottles
Bottled on 30 September 2021

Alcohol	14.2% (vol %)
Volatile acidity	0.72 g/l
pH	3.45
Total acidity	5.85 g/l tartaric acid
Reducing sugar	1.35 g/l

The Flaherty 2020 Carmenere from the Ocoa Vineyard is the third vintage we have produced. The semi desert climate of the Aconcagua is optimal for ripening Carmenere with its black plum, roasted red pepper and soy sauce flavors. We blended in 3% Cabernet Sauvignon to add red cherry and spicy tannins to the blend. The Carmenere and Cabernet and Sauvignon are from the Ocoa vineyard were hand picked on 1 April 2020. The soils are an alluvial fan of loam and granite stones. The fermentations are done in small open top fermenters with extended maceration before aging sixteen months in American and French barrels. This wine should be enjoyed before 2029.

Tasting Notes

The 2020 Carmenere is a rainbow of aromas and flavors. Roasted red pepper, soy sauce and dry cherry with oolong tea, pie spices and wild blackberry. The medium body wine has fine tannins with toasty oak flavors and a long dark chocolate finish... We believe this wine will age well for 10 years but is so tasty you probably will not be able to wait that long.

Ed Flaherty
Winemaker
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