

CORRALILLO
CARMENERE

VINTAGE: 2018

D.O.: Valle de Colchagua

TECHNICAL INFORMATION

Alcohol: 13.5%
Total Acidity: 4.81 g/l
Residual Sugar: 1.60 g/l
pH: 3.63
Produced cases: 547



ORGANIC CERTIFICATION

USA: -

EUROPE/CHILE: -

HARVEST

The 2018 season was very cold, with a summer that was rather cloudy and cool. The harvest took place at the beginning of May, which allowed us to achieve very good balance in the flavors of the grape. It was an excellent year with a long, slow period of ripening that conserved the acidity and the freshness.

VINEYARD

The origin of this wine is the Colchagua Valley, specifically Apalta, with vineyards located on hills, with very good exposure to the sun. The soils are principally granitic-colluvial in origin with low fertility, excellent drainage, and lots of complexity in terms of the presence of clays, silt, and organic material. The vineyard is managed using organic agriculture, and is very specific in terms of the fertility and finding the balance between ripeness, varietal expression, and fruit concentration.

VINIFICATION

The grapes underwent a strict fruit selection prior to seven days of cold soaking before the alcoholic fermentation. The wine aged for 16 months in French oak from different barrel makers, forests, and levels of toast. The final blend contains a small percentage of Syrah, adding a hint of complexity and freshness.

TASTING NOTES

Deep violet in color with red flashes. The very intense nose mixes notes of red and black fruit with aromas of spice and a hint of picor typical of the variety. On the palate the wine is well balanced between its potency and freshness, with a prolonged, intense finish with good volume.

FOOD PAIRING

Ideal to accompany ripe cheese, all kinds of red meat, charcuterie, etc. Decant and serve at 18°C.

