

Carmin de Peumo

CARMENERE

CARMENERE · 2017 VINTAGE

D.O. Peumo, Cachapoal Valley



VARIETIES	
CARMENERE	95%
CABERNET SAUVIGNON	3.5%
CABERNET FRANC	1.5%
BOTTLING DATE November 2018	
ANALYSIS	
ALCOHOL	14.5° VOL%
PH	3.47
TOTAL ACIDITY (TARTARIC ACID)	5.79 G/L

WINEMAKER

Marcio Ramírez.

VINEYARD

Peumo Vineyard, D.O. Peumo, Cachapoal Valley (Carmenera); Pirque Viejo Vineyard, D.O. Pirque, Maipo Valley (Cabernet Sauvignon); Puente Alto Vineyard, D.O. Puente Alto, Maipo Valley (Cabernet Franc).

VINEYARD DESCRIPTION

The Peumo Vineyard is located 170 m above sea level and extended along the Cachapoal River, on terraces of hills of the Coastal Mountains. The vines come from pre-phylloxera cuttings and are trellised to vertical shoot position and cordon pruned. The soils are deep with an upper layer of clay that retains moisture, which controls the vines' vigor and growth and allows them to remain active through late May, when the Carmenera is picked.

PLANTATION YEAR

1987.

SOIL

Deep alluvial silty-clay soil associated with riverbed. The clay retains water, which contributes to good ripening of the grapes. The characteristics of the retention are perfect for controlling the growth of the plants.

CLIMATE

Sub-humid Mediterranean. Warm days and cool nights. The influence of the Cachapoal River helps lower the nighttime temperatures during the summer, which encourages the grapes to ripen more slowly.

HARVEST

Manual. May 2-5, 2017.

VINIFICATION CELLAR

Peumo cellar.

VINIFICATION

Selected bunches are destemmed, and the grapes are dropped gently into stainless steel tanks for fermentation for 5-7 days.

AGING

14 months in French oak barrels.

AGING POTENCIAL

Drink now through 2033.

TASTING NOTES

Dark and deep red with violet nuances. The nose is very elegant, complex and mineral, with notes of blackberries and hints of cassis. Mouth-filling, with ripe underlying tannins, deep, concentrated, with a long aftertaste and distinctive hints of Peumo's Terroir, Graphite loam and mineral nuances. It drinks by self like a modern Bordeaux assemblage.

FOOD PAIRING

Pairs best with elegant but simply prepared dishes such as juicy, rare roast beef, veal, pork tenderloin with roasted beets and cranberries, duck (confit or magret). Also delightful with squash-stuffed pasta with morel mushrooms or aged goat cheese with figs.

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