

Carmin de Peumo

CARMENERE

CARMENERE · 2019 VINTAGE

D.O. Peumo, Cachapoal Valley



VARIETIES	
CARMENERE	94.75%
CABERNET FRANC	5%
CABERNET SAUVIGNON	0.25%
BOTTLING DATE November 2020	
ANALYSIS	
ALCOHOL	14.1° VOL%
PH	3.44
TOTAL ACIDITY (TARTARIC ACID)	5.4 G/L

WINEMAKER

Marcio Ramírez.

VINEYARD

Peumo Vineyard, D.O. Peumo, Cachapoal Valley

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 Carmenere is picked.

PLANTATION YEAR

1983.

SOIL

The soil profile presents perfect proportions of sand, silt, and clay, because it is in the second colluvial-alluvial terrace and is associated with the riverbed, which allows for fresher, more elegant wines. The clay retains water, which contributes to good ripening in the grapes. The retention characteristics are perfect for controlling plant growth.

CLIMATE

Subhumid mediterranean. Warm days and cool nights. The influence of the Cachapoal River helps to reduce night temperatures during the summer, which favors a slower rate of maturity of the bunches.

HARVEST

23th and 24th of May.

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

15 months in French oak barrels, 85% first use and 15% second and third use.

AGING POTENCIAL

Drink now and up to 2034.

TASTING NOTES

Deep, dark red with violet undertones. Very elegant, complex, with notes of blackberry and a touch of blackcurrant. Full on the palate, with mature underlying tannins, concentrated and profound, with a long aftertaste that is distinctive of the Peumo soil.

FOOD PAIRING

Deer, lamb with spicy sauces and blue cheeses.

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DESDE 1883