

# Carmin de Peumo

CARMENERE

CARMENERE · 2020 VINTAGE

D.O. Peumo, Cachapoal Valley



VARIETIES	
CARMENERE	91.36%
CABERNET FRANC	4.32%
CABERNET SAUVIGNON	4.32%
BOTTLING DATE	
October 2021	
ANALYSIS	
ALCOHOL	14.9° VOL%
PH	3.47
TOTAL ACIDITY (TARTARIC ACID)	5.42 G/L
RESIDUAL SUGAR	2.79

#### WINEMAKER

Marcio Ramírez.

#### VINEYARD

Peumo Vineyard, D.O. Peumo, Cachapoal Valley.

#### VINEYARD DESCRIPTION

The Peumo Vineyard is located at an altitude of 170 masl and extends along the River Cachapoal on the terraces of the Coastal Mountain Range. The vines were produced from cuttings from pre-phylloxera genetic material and are VSP-trained and cordon-pruned. The soils are deep and the top layer is clay, which retains moisture, enabling the vines to remain active until the grapes have been harvested. This soil also helps control the vine's vigour and growth.

#### PLANTATION YEAR

1985-1986.

#### SOIL

The soil profile at the Peumo Vineyard contains perfect proportions of sand, silt and clay as it sits on the second colluvial-alluvial terrace and is associated with the riverbed. These conditions enable the production of fresher, more elegant wines. As the clay retains water, the grapes are able to ripen well. The retention characteristics are perfect for controlling plant growth.

#### CLIMATE

Sub-humid Mediterranean Warm days and cool nights  
The influence of the River Cachapoal and Lake Rapel help to reduce the temperatures at night during the summer, causing the clusters to ripen more slowly.

#### HARVEST

15 and 18 April.

#### VINIFICATION CELLAR

Peumo cellar.

#### VINIICATION

Select clusters are destemmed and gravity-fed into fermentation vats. The alcoholic fermentation takes place in stainless steel tanks and lasts 8 days.

#### AGING

13 months in French oak barrels (85% new, 15% second- and third-use). Then, the wine was bottle-aged for 12 months.

#### AGING POTENCIAL

This wine can be enjoyed now or cellared for up to 8 years.

#### TASTING NOTES

Dark, deep red with violet hues. Elegant, complex, it is a refined expression of warm year Carmenere, with notes of blueberries, wild berries, graphite and hints of black pepper. Full on the palate, fruity and tasty, with sweet and gentle tannins, with a long, juicy and distinctive aftertaste of the Peumo terroir.

#### FOOD PAIRING

Venison, lamb with spicy sauces and blue cheese.

CONCHA Y TORO®

DESDE 1883