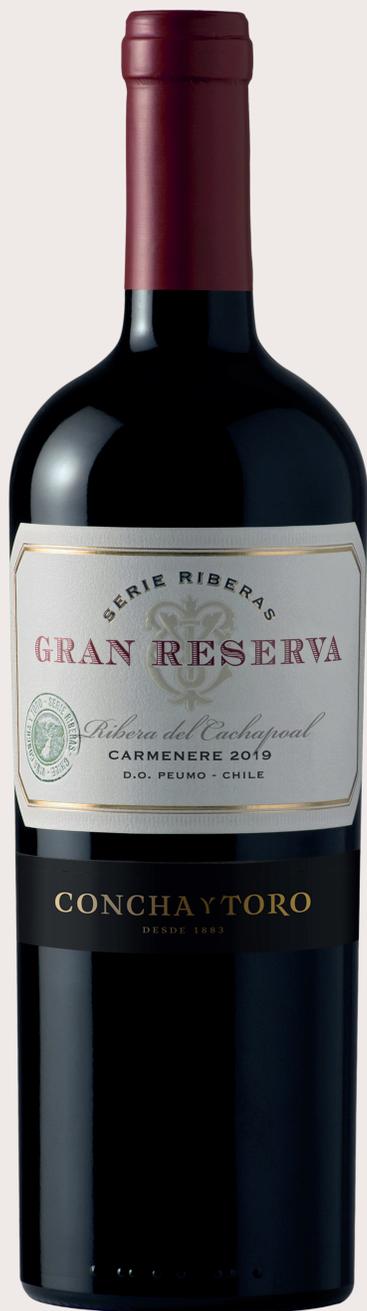


SERIE RIBERAS
GRAN RESERVA

Banks of the Cachapoal River



CARMENERE · VINTAGE 2019

D.O. Peumo, Cachapoal Valley

VARIETIES	
CARMENERE	95%
CABERNET SAUVIGNON	5%
BOTTLING DATE	
<i>Since January 2020</i>	
ANALYSIS	
ALCOHOL:	13.5° VOL%
PH	3.61
TOTAL ACIDITY (TARTARIC ACID)	2.72 G/L

WINEMAKER

Marcio Ramirez.

VINEYARD

Peumo Vineyard, D.O. Peumo, Cachapoal Valley,
Banks of the Cachapoal River.

VINEYARD DESCRIPTION

The Peumo Vineyard is located 170 m above sea level and extends along the Cachapoal River and the terraces and hills of the Coastal Mountains. The vines are from a pre-phyloxera field selection and are vertically positioned. The soils are deep and able to retain water due to a top layer of clay. This helps control vine vigor and growth and allows the vines to remain active until harvest at the end of May.

PLANTATION YEAR

1990 to 2010.

SOIL

Alluvial in origin. Deep silty-clay texture.

CLIMATE

Mediterranean, with an extended dry season. The temperatures are warm during the day and temperate at night without extremes. They are influenced by the Cachapoal River and Rapel Lake.

HARVEST

Manual. 3 - 20 May, 2019

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The selected bunches are destemmed and gently dropped into stainless steel tanks for fermentation over the course of 8–10 days. Malolactic fermentation takes place naturally. The wine is aged in French and American oak barrels. Stabilization takes place naturally, without treatments, as the wine ages in the barrels.

AGING

10 months in barrels (32% new, 68% second use) and 5.000 lts. casks.

AGING POTENTIAL

Drink now through 2025.

TASTING NOTES

Deep, dark purple in color with aromas of cherries, cassis, cedar, blackberries, and with a light touch of black and white pepper. The palate is tight and silky, and shows deeply concentrated flavors, with a long, lingering finish.

FOOD PAIRING

Ideal with red meats, lightly seasoned Mexican dishes, and aged cheeses.