

TERRUNYO



Carmenere | 2022

D.O. PEUMO, CACHAPOAL VALLEY

| VARIETIES | |
|---------------------------------------|------------|
| CARMENÈRE | 98.85% |
| CABERNET SAUVIGNON | 1.15% |
| DATE BOTTLED <i>September 2023</i> | |
| ANÁLISIS | |
| ALCOHOL | 14.5° VOL% |
| pH | 3.43 |
| TOTAL ACIDITY | 5.24 G/L |
| RESIDUAL SUGAR | 2.37 |

WINEMAKER

Marcio Ramírez.

VINEYARD

Block 27, Peumo Vineyard, D.O. Peumo, Cachapoal Valley.

DESCRIPTION OF THE WINERY

The Peumo Vineyard is located at an altitude of 170 masl and extends along the Cachapoal River on the terraces of the Coastal Mountain Range. The vines were produced from cuttings from pre-phyloxera 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.

YEAR PLANTED

1990.

SOILS

The soil's characteristics are linked to its river location, being deep clay loam of alluvial origin.

CLIMATE

Mediterranean with a prolonged dry season. Influenced by the Cachapoal River and the Rapel Lake, the temperatures are moderate, with warm days and temperate nights.

The 2021-2022 season was notable for its cooler spring and marginally warmer summer. However, at harvest time the temperatures were slightly cooler, making it possible to wait until

the Carmenère grapes reached the correct ripeness level. The wines this season are more concentrated and intensely coloured with a fresher profile, and stand out for their freshness, quality and elegance.

HARVEST

6th to 13th of May.

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

Manual selection of clusters and berries. The grapes are gravity fed from the selecting table to the tanks, where they undergo the alcoholic fermentation for 9 days. Following a 10-20 days post-fermentative maceration, the wine is racked into stainless steel tanks where it undergoes malolactic fermentation and then it matures in barrels.

AGING

9 months in French oak barrels (60% new and 40% second- and third-use).

AGING POTENTIAL

This wine is best consumed within the next 8 years.

TASTING NOTES

Deep, dark violet. A fresh and flavourful wine that reveals the spicy side of Carmenère, with a hint of roast red pepper, ash, red fruit and baking spices. Medium-bodied and refined in the mouth, it showcases juicy fruit and a long, smooth finish. Always an elegant expression of Peumo.

PAIRINGS

All types of barbecued meat with a spicy or sweet and sour marinade, as well as rabbit or mature cheese.