

# TERRUNYO

*Carmenere* | 2018

D.O. PEUMO, CACHAPOAL VALLEY



VARIETIES	
CARMENERE	100%
BOTTLING DATE <i>Since August 2019</i>	
ANALYSIS	
ALCOHOL	14.7° VOL%
pH	3.47
TOTAL ACIDITY (TARTARIC ACID)	5.73 G/L

#### VINEYARD

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

#### VINEYARD DESCRIPTION

The Peumo Vineyard is located 170 m above sea level and extends across the rolling hills along the Cachapoal River on the terraces of the Coastal Mountain Range. The vertically positioned and cordon-pruned vines come from pre-phylloxera vine stock. The deep soils have a top layer of clay that enables them to retain moisture and allows the vines to remain active until the harvest in late May. It also helps control plant vigor and growth.

#### PLANTATION YEAR

1990.

#### SOIL

Deep alluvial riverbench associated soils with a silty-clay texture.

#### CLIMATE

The microclimate in the Peumo Vineyard is highly influenced by the Rapel River and Lake. This season was slightly cooler than normal and without the presence of rains during the harvest.

#### HARVEST

Hand picked, from April 30th to May 15th, 2018.

#### VINIFICATION CELLAR

Peumo Cellar.

#### VINIFICATION

Manual selection of bunches and berries. The grapes drop gently from the selection table into the tank and are fermented over 6–10 days. The new wine remains on its skins for a post-fermentation maceration for 10–20 days, is devatted, undergoes malolactic fermentation in stainless steel tanks, and then ages in barrels.

#### AGING

9 months in French oak barrels.

#### AGING POTENTIAL

Drink now through 2029.

#### TASTING NOTES

Deep, dark purple. This wine shows intense and pure Carmenere character, with notes of blueberries and wild berries, and hints of cedar and violets. The palate is fresh, fruity and tasty, and with rich acidity and sweet tannins. Its abundant fruit lends a long finish.

#### FOOD PAIRING

Full-flavored, well-seasoned dishes with fresh herbs and a touch of spicy heat. All types of grilled meats with spicy or sweet-and-sour seasoning. Flavorful dishes based on grains, beans, or pastas with body and texture, with or without cheese, such as quiche, risotto, pizza, cannelloni, etc.

CONCHA Y TORO

DESDE 1883