

# TERRUNYO

*Carmenere* | 2019

D.O. CASABLANCA, CACHAPOAL VALLEY



VARIETIES	
CARMENERE	100%
BOTTLING DATE	
September 2020	
ANALYSIS	
ALCOHOL	14.0° VOL%
pH	3.48
TOTAL ACIDITY (TARTARIC ACID)	5.5 G/L

#### WINEMAK

Marcio Ramírez.

#### VINEYARD

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

#### VINEYARD DESCRIPTION

The Peumo Vineyard is located 170 meters above sea level and extends along the Cachapoal River on terraced hills of the Coastal Mountain Range. Vines are led with stakes and in vertical trellis with cords. Soils are deep, and thanks to the first layer of clay, they retain humidity. Thus, allowing vine activity until the end of May when Carmenere is harvested and also controlling its vigor and growth

#### PLANTATION YEAR

1990.

#### SOIL

Connected to the river bed, clay-silt-type, deep alluvial.

#### CLIMATE

The Rapel River and Lake strongly influence the microclimate in Peumo Vineyard. This season was a little colder than usual, without rain presence during harvest.

#### HARVEST

Between May 2 and 15 of 2019.

#### VINIFICATION CELLAR

Peumo Winery

#### VINIFICATION

Hand-picked. Grapes are transferred from the selection table into the vat and then fermented for 6 to 10 days. After a post-fermentation maceration of 10 to 20 days, the wine is devatted and followed by malolactic fermentation in stainless steel tanks, ending the process with it resting inside barrels.

#### AGING

9 months in French oak barrels.

#### AGING POTENTIAL

Drink now and up to 2030.

#### TASTING NOTES

Deep, dark purple color. A wine with notes of blueberries and berries and hints of cedar and violet that show a genuine Carmenere. In the mouth, it is fresh, fruity, and delicate, with good acidity and sweet tannins—long and persistent finish.

#### FOOD PAIRING

Flavored-filled dishes with spices, fresh herbs, and hints of spicy heat. All kinds of grilled meats with seasoned or sweet-and-sour marinades. Flavorful dishes based on grains, vegetables, doughs, or pastries with body and texture (quiche, risotto, pizza, cannelloni, Etc.) with or without cheese.

CONCHA Y TORO

DESDE 1883