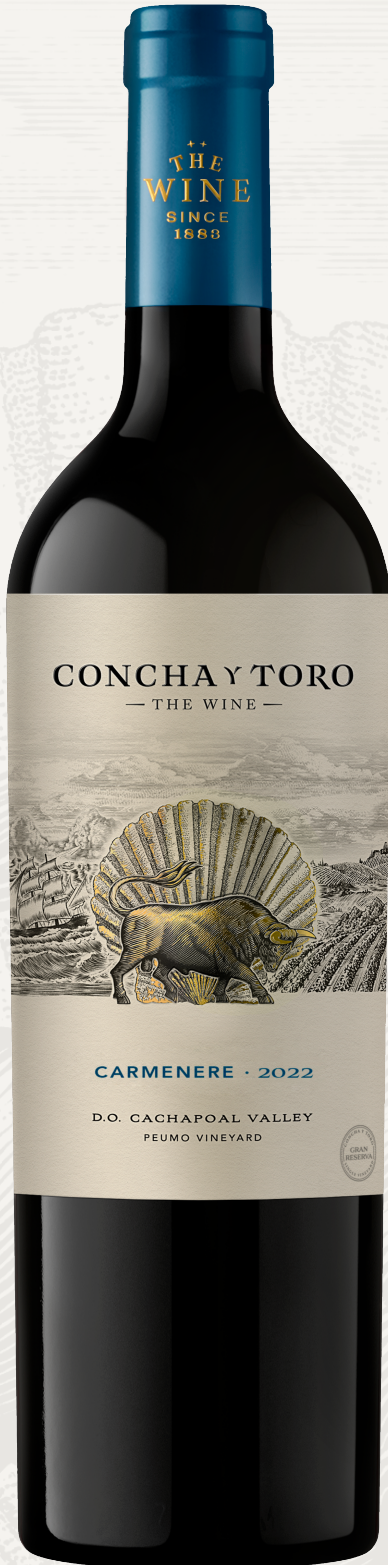


CONCHA Y TORO

— THE WINE —

CARMENERE

2022



D.O. CACHAPOAL VALLEY

PEUMO VINEYARD

VARIETIES

Carmeneré	90%
Cabernet Sauvignon	5%
Syrah	5%

ANALYSIS

Alcohol	14.2° VOL%
PH	3.62
Total Acidity	5.15 g/L
Residual Sugar	3.04

BOTTLING DATE

March 2023

WINEMAKER

Marcio Ramírez.

VINEYARD

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

VINEYARD DESCRIPTION

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

PLANTATION YEAR

1990 - 2010.

SOIL

The soil is associated with the riverbank, being alluvial in origin with clay and loam. The clay lends good moisture retention, which contributes to the grapes ripening well and is perfect for controlling vigour.

CLIMATE

The Mediterranean climate has a prolonged dry season. Influenced by the Cachapoal River, and the Rapel Lake, the temperatures are moderate, with warm days and temperate nights. The 2022 season was cool and perfect for growing vines. There was a little rain in late January, making the environment cooler and more humid.

HARVEST

From May 5th to May 25th.

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The selected clusters are destemmed, then gravity-fed into the fermentation vats. The alcoholic fermentation takes place in stainless steel tanks and lasts 8 days. The wine undergoes a spontaneous malolactic fermentation. The wine is then aged in French and American oak barrels. Finally, it is naturally stabilized, without treatment, whilst it is ageing in the barrels.

AGING

12 months in French oak barrels and foudres. (27% new and 73% second-use).

AGING POTENTIAL

Drink now through 2026.

TASTING NOTES

Fruity and tasty, fresh, rich acidity, sweet tannins, gentle, with lots of fruit giving a long finish.

FOOD PAIRING

Red meat, mature cheese and typical Chilean cuisine.