

Carmin de Peumo

CARMENERE

CARMENERE • 2018 VINTAGE
D.O. Peumo, Cachapoal Valley



VARIETIES	
CARMENERE	95.34%
CABERNET FRANC	4.36%
CABERNET SAUVIGNON	0.3%
BOTTLING DATE	
<i>Ends of December 2019</i>	
ANALYSIS	
ALCOHOL	14.1° VOL%
PH	3.47
TOTAL ACIDITY (TARTARIC ACID)	5.87 G/L

WINEMAKER
Marcio Ramírez.

VINEYARD
Peumo Vineyard, D.O. Peumo, Cachapoal Valley.

VINEYARD DESCRIPTION
The Peumo Vineyard is located 170 m above sea level and extended along the Cachapoal River, on terraces of hills of the Coastal Mountains. The vines come from pre-phyllloxera cuttings and are trellised to vertical shoot position and cordon pruned. The soils are deep with an upper layer of clay that retains moisture, which controls the vines' vigor and growth and allows them to remain active through late May, when the Carmenere is picked.

PLANTATION YEAR
1983.

SOIL
The soil profile presents perfect proportions of sand, silt, and clay, because it is in the second colluvial-alluvial terrace and is associated with the riverbed, which allows for fresher, more elegant wines. The clay retains water, which contributes to good ripening in the grapes. The retention characteristics are perfect for controlling plant growth.

CLIMATE

Sub-humid Mediterranean. Warm days and cool nights. The influence of the Cachapoal River helps lower the nighttime temperatures during the summer, which encourages the grapes to ripen more slowly. This season was slightly cooler than normal and without the presence of rains during the harvest.

HARVEST

Manual. May 23-28.

VINIFICATION CELLAR

Peumo cellar.

VINIFICATION

Selected bunches are destemmed, and the grapes are dropped gently into stainless steel tanks for fermentation for 5-7 days.

AGING

15 months in French oak barrels, 91% new, 9% second use.

AGING POTENCIAL

Drink now through 2033.

TASTING NOTES

Deep, dark red with hints of violet. Elegant and mineral on the nose, with notes of blackberry and a touch of blackcurrant. It fills the palate with underlying mature tannins. Deep, concentrated, with a long aftertaste and distinctive hints of the Peumo terroir. This 2018 vintage is characterized by its elegance and freshness; it is a wine with a lot of Carmenere character.

FOOD PAIRING

Pairs best with elegant but simply prepared dishes such as juicy, rare roast beef, veal, pork tenderloin with roasted beets and cranberries, duck (confit or magret). Also delightful with squash-stuffed pasta with morel mushrooms or aged goat cheese with figs.