



GRAN RESERVA

— PRESERVING NATURE —

CARMENERE

— 2019 —

D.O. PEUMO, CACHAPOAL VALLEY

VARIETIES

Carmenere	90%
Cabernet Sauvignon	10%

ANALYSIS

Alcohol	13.5° vol%
pH	3.58
Total acidity (Tartaric acid)	4.10 g/L

BOTTLING DATE

Since January 2020.

WINEMAKER

Marcio Ramírez.

VINEYARD

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

VINEYARD DESCRIPTION

The Peumo Vineyard is located 170 m above sea level and extends along the Cachapoal River and the terraces and hills of the Coastal Mountains. The vines are from a pre-phylloxera field selection and are vertically positioned. The soils are deep and able to retain water due to a top layer of clay. This helps control vine vigor and growth and allows the vines to remain active until harvest at the end of May.

PLANTATION YEAR

1990 to 2010.

SOIL

Alluvial in origin. Deep silty-clay texture. The clays provide great water retention that contributes to good grape ripening. The retention characteristics are perfect for controlling plant growth.

CLIMATE

Mediterranean, with an extended dry season. The temperatures are warm during the day and temperate at night without extremes. They are influenced by the Cachapoal River and Rapel Lake.

HARVEST

3 - 20 May, 2019.

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The selected bunches are destemmed and gently dropped into stainless steel tanks for fermentation over the course of 8 days. Malolactic fermentation takes place naturally. The wine is aged in French and American oak barrels. Stabilization takes place naturally, without treatments, as the wine ages in the barrels.

AGING

10 months in 27% new and 73% second and third use. Oak barrels (87%) and oak american (13%) and 5.000 lts. casks.

AGING POTENCIAL

Drink now through 2025.

NOTA DE CATA

Deep, dark purple in color with aromas of cherries, cassis, cedar, blackberries, and with a light touch of black and white pepper. The palate is tight and silky, and shows deeply concentrated flavors, with a long, lingering finish.

FOOD PAIRING

Ideal with red meats, wild rabbit, lightly seasoned Mexican dishes and aged cheeses.



CONCHA Y TORO®

DESDE 1883