



Arboleda

CARMENERE 2014



ORIGIN

Appellation: Valle de Aconcagua

Vineyard: Las Vertientes

Soil: Varies from clay piedmont to terraces with high stone content.

Climate: Mediterranean with a prolonged dry season and winter rainfall.

COMPOSITION

95% Carmenerre

5% Petit Verdot

ANALYSIS

Alcohol: 14%

pH: 3.61

Total Acidity: 5.91 g/L Tartaric Acid

Residual Sugar: 2.57 g/L

VINTAGE NOTES

In Las Vertientes, the 2014 vintage presented the place's classic climatic conditions. The heat summation from October to April was similar to the historic average, with no rainfall.

The good climate during spring led to a healthy and balanced canopy, which allowed the grapes to be well protected during the short heat wave that hit in January and to have a good development towards maturity. The Carmenerre grapes reached ripeness during April's last fortnight, showing great varietal tipicity.

WINEMAKER'S COMMENTS

This Carmenerre, of bright violet-red colour, presents spicy and herbal aromas along with notes of tobacco, plums and white pepper. Its flavours of red bell pepper and spices stand out on the palate. Due to its fresh acidity, it also feels pleasant and juicy with an elegant structure, silky tannins, as well as great balance and depth.

VINIFICATION

The fruit was fermented in stainless steel tanks from 12 to 36 days at temperatures that fluctuated between 24°-28°C.

AGEING

Barrel Ageing: Aged for 12 months in French barrels, of which 35% were new.

Ageing potential: 4 to 8 years, depending on the cellaring conditions.