



Arboleda

## CARMENERE 2017



### ORIGIN

**Appellation:** Valle de Aconcagua

**Vineyard:** Las Vertientes

**Location:** Hijuelas

**Climate:** Mediterranean, blessed by the cool breezes that blow in from the cold Pacific Ocean, makes this vineyard the coldest area where red Bordeaux grape varieties can still ripen thoroughly.

**Soil:** The vineyard is planted on colluvial piedmont with a high percentage of clay.

### COMPOSITION

100% Carmenerre

### VINTAGE NOTES

The 2017 vintage in the Aconcagua Valley was characterized by a mild and dry winter, followed by a sunny and warm summer, finalized by an early harvest. As a result, the vintage blessed us with wines that display great fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure. In our Las Vertientes vineyard was a hot season due to the high heat summations registered during the spring and summer period, shaping an intense and fast vintage. However, the proximity of the vineyard to the Pacific Ocean allow the cool coastal breezes to moderate the temperatures, concluding the season with exceptional ripeness, along with elegant aromas and flavors, while preserving the natural acidity all along the season.

### WINEMAKER'S COMMENTS

This cherry-red Carmenerre presents a pleasing aromatic expression. It opens elegantly to reveal its spicy character of black pepper and grilled red bell pepper with notes of roasted coffee beans. The elegant palate is underscored by delicious acidity, silky tannins, good balance, with flavors that recall spices, black fruit, chocolate and roasted coffee beans.

### SERVING RECOMMENDATION

Best served at 17°C.

### ANALYSIS

**Alcohol:** 13.5%

**pH:** 3.47

**Total acidity:** 5.86 g/L (in tartaric acid)

**Residual sugar:** 1.81 g/L

### VINIFICATION

The grapes were fermented in stainless steel tanks for 12 to 20 days at temperatures that fluctuated between 25° and 31°C.

### AGEING

Aged for 12 months in French oak barrels, 40% of which were new.

### AGEING POTENTIAL

More than 6 years, depending on the cellaring conditions.