



Arboleda

CARMENERE 2018

ORIGIN

Appellation: Aconcagua Valley

Vineyard: Las Vertientes & Panquehue

Location: Hijuelas & Panquehue

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% Carmenere

ANALYSIS

Alcohol: 13.5%

pH: 3.55

Total acidity: 5.41 g/L (in tartaric acid)

Residual sugar: 2.18 g/L

VINIFICATION

The grapes were fermented in stainless steel tanks for 15 to 25 days at temperatures that fluctuated between 25° and 31°C.

AGEING

Barrel ageing: Aged for 14 months in French oak barrels, 35% of which were new.

Ageing potential: More than 6 years, depending on the cellaring conditions.



VINTAGE NOTES

The season began with considerable water reserves (49% above average records) due to the rainfall from May to October. Spring unfolded with normal temperatures, allowing a very balanced bud break. Flowering reached its peak as normally on November. December concluded with a heat summation 8% higher than average, nevertheless January the heat summation was 4,1 lower than historic with a significant number of cloudy days. February and March scored average temperatures, while April was slightly warmer, wrapping the season with a heat summation that was only 1% higher than average. All these idyllic climatic conditions allowed the season conclude with moderate temperatures, conferring a very balanced ripening and harvesting, as well as ideal sanitary conditions, while enabling complex flavors in the grapes, with a significant number of cloudy days. February and March scored average temperatures, while April was slightly warmer, wrapping the season with a heat summation that was only 1% higher than average. All these idyllic climatic conditions allowed the season conclude with moderate temperatures, conferring a very balanced ripening and harvesting, as well as ideal sanitary conditions, while enabling complex flavors in the grapes.

WINEMAKER'S COMMENTS

This cherry-red Carmenere presents a pleasing aromatic expression. It opens elegantly to reveal its grilled red bell pepper, cigars box notes with roasted coffee beans and a hint of figs. The elegant palate is underscored by delicious acidity, silky tannins, good balance, with flavors that recall cayenne pepper, blueberry tart and roasted coffee beans.

SERVING RECOMMENDATION

Best served at 17°C.