



Arboleda

CARMENERE 2015



ORIGIN

Appellation: Valle de Aconcagua

Vineyard: Las Vertientes

Locality: 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% Carmeneré

ANALYSIS

Alcohol: 14%

pH: 3.5

Total acidity: 5.64 g/L (Tartaric acid)

Residual sugar: 2.2 g/L

VINIFICATION

The grapes were fermented in stainless steel tanks for 12 to 36 days at temperatures that fluctuated between 24° and 28°C.

AGEING

Barrel Ageing: Aged for 12 months in French oak barrels, 10% of which were new.

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

VINTAGE NOTES

The 2014–2015 growing season was marked by lower-than-average rainfall and a heat summation that was 5% higher than our records. The phenological stages began early this year, and the vines developed a healthy canopy. Optimal ripeness was reached 10 days earlier than in the previous year and in a shorter period of time. Given this, the harvest started exceptionally early to maintain the fresh and spicy profile of our emblematic Carmeneré.

WINEMAKER'S COMMENTS

This bright garnet-red Carmeneré presents a pleasing aromatic expression. It opens elegantly to reveal its spicy character of black fruits with delicate notes of chocolate. The elegant palate is underscored by delicious acidity, silky tannins, good balance and great depth, with flavours that recall spices, red bell pepper and red fruits.

SERVING RECOMMENDATION

Best served at 17°C.