



Arboleda

CARMENERE 2019

ORIGIN

Appellation: Aconcagua Valley

Vineyard: Las Vertiente

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.

ANALYSIS:

Alcohol: 13.5%

pH: 3.63

Total Acidity:

5.55 g/L (in tartaric acid)

Residual Sugar: 2.08 g/L

VINIFICATION

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

AGEING

Aged for 14 months in French oak barrels, 25% new.

AGEING POTENTIAL

More than 6 years, depending on the cellaring conditions.



VINTAGE NOTES

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

WINEMAKER'S COMMENTS

Arboleda Carmenerre 2019 has a dense and dark cherry-red colour and presents a pleasing aromatic expression. It opens elegantly to reveal its roasted red bell pepper, tobacco, tanned leather with roasted coffee beans and a hint of figs. It shows red bell pepper and a touch of roasted coffee beans, and some cherry pie on the palate. The elegant palate is underscored by delicious freshness and juiciness with soft and silky tannins and a long and pleasant finish.

SERVING RECOMMENDATION

Best served at 17° Celsius.