



Arboleda

CARMENERE 20

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%

pH: 3.3

Total Acidity:

5.5/L (in tartaric acid)

Residual Sugar: 10/L

VINIFICATION

Hand-harvested

100% destemmed

100% de-seeded

100% fermented in stainless steel

100% aged in French oak barrels

100% bottled

AGEING

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

AGEING POTENTIAL

More than 6 years, depending on the cellaring conditions.

VINTAGE NOTES

2018: A vintage of exceptional quality, with a high percentage of clay in the soil.

2017: A vintage of exceptional quality, with a high percentage of clay in the soil.

2016: A vintage of exceptional quality, with a high percentage of clay in the soil.

2015: A vintage of exceptional quality, with a high percentage of clay in the soil.

2014: A vintage of exceptional quality, with a high percentage of clay in the soil.

WINEMAKER'S COMMENTS

The wine is a blend of 100% Carmenera grapes, with a high percentage of clay in the soil.

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SERVING RECOMMENDATION

Best served at 17° Celsius.