



Arboleda

CARMENERE 2020

ORIGIN

Appellation: Aconcagua Valley

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.

ANALYSIS:

Alcohol: 14%

pH: 3.53

Total Acidity:

5.87 g/L (in tartaric acid)

Residual Sugar: 1.75 g/L

VINIFICATION

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days.

AGEING

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

AGEING POTENTIAL

More than 6 years, depending on the cellaring conditions.



VINTAGE NOTES

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Valley had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

WINEMAKER'S COMMENTS

Arboleda Carmenerre 2020 has a dense and dark purple red colour and presents a pleasing aromatic expression. It opens elegantly to reveal its aromas of dark cherries, pepper, roasted red bell pepper and some notes of roasted coffee on the nose. The palate shows red and black fruits framed by notes that recall roasted coffee beans and some sweet spices. It has an elegant and juicy entrance with fine-grained tannins leading to an elegant finish.

SERVING RECOMMENDATION

Best served at 17° Celsius.