



Arboleda

CARMENERE 2021



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 alluvial deposits with a high percentage of stones and gravel beneath a layer of loam.

VINTAGE NOTES

A season that began with little rain and warm temperatures, but that turned cooler mid-season were the grapes had enough time for their tannins to mature. This enabled us to harvest each block at its precise moment of ripeness and ultimately obtain very aromatic wines with tremendously intense colors, very good and juicy natural acidity, and very smooth, elegant tannins.

WINEMAKER'S COMMENTS

Arboleda Carmenere 2021 has a ruby red colour with violet hues. The nose presents aromas of black fruits with notes of paprika and coffee beans. The palate shows flavours of black fruit such as blueberries and blackberries, with hints of spice such as nutmeg and coffee beans. This wine has delicate and round tannins, typical of the variety, which together with its balanced acidity give a long and persistent finish.

SERVING RECOMMENDATION

Best served at 17° Celsius.

ANALYSIS

Alcohol: 13.5%

pH: 3.45

Total Acidity: 5.94 g/L (in tartaric acid)

Residual Sugar: 2.32 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.

AGEING

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

AGEING POTENCIAL

More than 6 years, depending on the cellaring conditions.