



# Carmenere

## SINGLE VINEYARD

# 2011

<b>Denomination of Origin:</b>	Valle de Aconcagua
<b>Vineyard:</b>	Max V
<b>Composition:</b>	100% Carmenere
<b>Alcohol:</b>	14,0% v/v
<b>pH:</b>	3,60
<b>Total Acidity:</b>	5,79 g/l
<b>Residual Sugar:</b>	2,73 g/l



### VINEYARDS

The grapes that went into our 2011 Carmenere Single Vineyard came from our Max V Vineyard, located 560 meters above sea level in the Valle de Aconcagua. This vineyard has deep soils of alluvial origin with a loam to sandy-loam texture and 50% stone content. The vines were planted in 1992 and are trellised to vertical shoot position. The region has a Mediterranean climate, which features a long dry season and rainfall concentrated in the winter, with moderately warm summer days that are cooled by gentle afternoon breezes that enter the valley from the Pacific Ocean.

Carmenere is a late-ripening variety, and therefore canopy management is essential to allow the light to penetrate the foliage and reach the fruit zone to ensure the grapes ripen properly and develop rich fruit aromas and flavours.

### VINTAGE NOTES

**Harvest Date:** 1st week of May

**Historic Averages:**

**Average Temperature Oct–April:** 18.9° Celsius

**Daily Temperature Oscillation Oct–April:** 18.5° Celsius

**Annual Rainfall:** 250 mm.

The 2010–2011 season was cold and had low yields, similar in both characteristics to the 2009–2010 season. This season differed, however, in that it was frost free and rainier, although the higher precipitation did not generally affect grape health. With the exception of September, inland Aconcagua had lower average temperatures, and in December minimum temperatures dropped as much as 14% with respect to the historic averages. Total heat summation was 1,493 Degree Days, 58 DD less than the previous season and 78 DD less than the average of the past three seasons. As a result, this season's Carmenere shows tremendous typicity, aromatic intensity, and concentration.

>>



# Carmenere

SINGLE VINEYARD

## 2011

### VINIFICATION

The grapes were hand picked and transported to the cellar in 14-kg boxes, where they were carefully inspected on a selection table. They were then destemmed, crushed, and deposited into stainless steel tanks for fermentation at 24°–28°C, depending on the desired level of extraction and the seasonal conditions, such as the microbiological load and potential alcohol. Periodic pumpovers were performed during fermentation to aerate the must and achieve good extraction of anthocyanins and tannins. This type of pumpover is particularly important in Carmenere because it polymerizes the reactive tannins, eliminates herbaceous notes, and sets the colour. Total skin contact was 13 to 25 days, depending on the development of the different lots. The new wine was racked directly to oak barrels, 20% new, where it aged for 12 months.

### WINEMAKER'S COMMENTS

Violet red in colour, this wine features an intense, spicy nose that recalls black pepper along with roasted red pepper and sweet notes of figs and blackberries, all framed by smoky notes and sweet spices from oak aging. The elegant palate offers velvety-soft tannins and a spicy character accompanied by dark fruit and ripe fig. A wine with good persistence that will continue to gain complexity over time because it has good longevity in the bottle.