

NAHUEN

BY TERRAPURA

Carmenere

Variety: Chardonnay
Vintage: 2019
Bottle size: 750 ml
Region: Colchagua Valley

Country: Chile
Alcohol: 14%
Total Acidity: 5.4 g/l
Residual Sugar: 4 g/l
pH: 3.65

Tasting Notes

Deep red in color with intense aromas of ripe red fruits, chocolate, and spice. The palate has good concentration and silky tannins.

Vinification

The grapes for this Single Vineyard wine come from old vineyards in the Colchagua Valley, which is known for its hot and sunny climate. The grapes grow in zone with granitic soils with good drainage and with yields of no more than 9,000 kg/hectare that allow the grapes to obtain an optimal aromatic and tannic ripeness. The grapes were picked in early May. After being crushed, they underwent a 5-day cold maceration at 10°C prior to fermentation in stainless steel tanks at temperatures controlled to 26°C over the course of 7 days with gentle, daily aerated pump overs, followed by a 5-day post-fermentation maceration. The new wine was aged in French oak for 8–10 months.

Pairing Suggestion

This Carmenere is ideal with different types of pasta, stews, and red and white meats.

