

- TECHNICAL INFORMATION -

Alcohol:	13,5 % vol
Total acidity(g/l):	4,81
Residual sugar(g/l):	2,41
pH:	3,64
Cases produced:	1500



CORRALILLO

Carmenere

D.O. Colchagua Valley · Chile

2023

Harvest

The 2023 harvest was marked by a relatively cool ripening period. Yields were medium to low, allowing for excellent concentration of aromas and flavors, thus highlighting the varietal typicity. The harvest was carried out around the middle of April, a date at which a good balance was achieved in the flavors of the grape, the tannins, and the freshness characteristic of the Apalta Valley.

Vineyard

Our Carmenere Corralillo comes from vineyards located in the Colchagua Valley, specifically in Apalta, on slopes with high sun exposure. The soils of granitic and colluvial origin are low in fertility, with a high drainage rate and a remarkable complexity due to the presence of different soil types, ranging from clays, silt, and organic matter. The vineyard is managed under the principles of organic agriculture, being very specific in terms of fertility and a focus on achieving a balance between grape maturity, varietal expression, and fruit concentration.

Winemaking

The grapes were rigorously selected before being macerated at low temperature for seven days, prior to alcoholic fermentation. Subsequently, a set of specific enological techniques for this variety were used in order to enhance the unique characteristics of the strain. The wine was aged for 16 months in French barrels from different cooperages, forests, and toasting levels. Finally, the final blend was made, using a small portion of Syrah, to add a touch of complexity and freshness.

Tasting notes

Deep violet in color with red flashes. The very intense nose mixes notes of red and black fruit with aromas of spice and a hint

of spiciness typical of the variety. On the palate the wine is well balanced between its potency and freshness, with a prolonged, intense finish with good volume.

Food pairing

Ideal to accompany all kinds of red meat, spicy foods, charcuterie, and aged cheeses. Decant and serve at 18 C °.

