



### DENOMINATION OF ORIGIN

**Peumo, Cachapoal Valley.** With a warm climate influenced by breezes from the nearby Lake Rapel, this is a prestigious area for producing fruity, big-bodied Carmeneré.

### VINTAGE

The 2017 harvest was one of the earliest in the past decade and began at least three weeks earlier than usual due to a dry spring and a very hot summer. Yields were lower than expected, but of excellent quality with very healthy, aromatic, and highly concentrated grapes. The wines from this vintage will be remembered for their tremendous complexity, volume, and well-rounded texture.

### VINIFICATION

The grapes were fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation process. Upon completion of the malolactic fermentation, the wine was aged in French oak barrels for 12 months for greater complexity and structure.

### ACCOLADES

- **93 points** – IWC 2019, 2017 vintage
- **93 points** – James Suckling 2018, 2016 vintage
- **92 points** – Wine and Spirits 2018, 2016 vintage
- **Silver Medal** – AWoCA 2017, 2015 vintage
- **93 points** – Descorchados 2018, 2015 vintage
- **91 points** – Descorchados 2017, 2014 vintage
- **91 points** – La Cav 2017, 2014 vintage
- **Gold Medal** – Catad'Or 2016, 2014 vintage

### VARIETY

85% Carmeneré, 10% Syrah, 5% Carignan, hand picked into small 15-kg boxes from April 20–May 15, depending on the variety.

### VINEYARD YIELDS

Carmeneré: 3.3 t / acre – 8 t / ha  
Syrah and Carignan: 2.5 t / acre – 6 t / ha

### AGING

12 months in French oak barrels (25% new, 50% second use, 25% third use), with a minimum of 6 months in the bottle.

### SERVICE TEMPERATURE

63°F (17°C)

### WINEMAKER'S NOTES

- Color :** Deep ruby red with violet notes.
- Aroma :** Expressive and intense, recalling red and black cherries and black currant, along with notes of tobacco, chocolate, and pencil lead.
- Palate :** Well structured and potent with ripe and rounded tannins that lend a seductive and voluminous finish.
- Gastronomy :** Enjoy with pork, chicken, or turkey with creamy sauces. Also ideal with pastas and smoked cheeses.

### BASIC ANALYSIS

Alcohol:	14°
pH:	3.39
Total Acidity (H2SO4):	3.68 g/L
Volatile Acidity (C2H4O2):	0.49 g/L
Residual Sugar:	3.00 g/L