

VERAMONTE



CARMÉNÈRE | 2019

ORGANIC WINE

COLCHAGUA VALLEY

COMPOSITION

100% Carménère

WINEMAKER'S NOTES

After destemming, the grapes are cold macerated for five days in open top stainless steel tanks and fermented with native yeasts. After primary fermentation, the wine is macerated with its skin for another ten days to achieve greater smoothness and intensity of flavors. Finally, the wine is racked to neutral oak barrels and aged for 8 months.

2019 VINTAGE

A good harvest in the Colchagua Valley, with favorable weather conditions that, despite the scarcity of precipitation, gave us a good ripening curve. Harvest began during the projected timeframe, and gave us intense fruit with great balance between the acidity and the tannins. It gave us a fresh carménère, with structure and a smooth finish.

ORGANICALLY FARMED VINEYARDS
DELIVER MAXIMUM EXPRESSION OF
OUR LIVING SOILS.



16°C - 60°F



PAELLA, WHITE MEAT,
SPICY FOOD



ALCOHOL
14%



15% 8 MONTHS IN
NEUTRAL OAK



PH
3.82



RESIDUAL SUGAR
3,07 G/L



ACIDITY
3.7 G/L

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