

# VERAMONTE



## CARMÉNÈRE | 2020

ORGANIC WINE

COLCHAGUA VALLEY

EXPRESSIVE • RICH • VELVETY

An elegant fusion of plum, blackberry and Rosemary notes with hints of pepper which finely woven into a lingering finish.

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.

2020 VINTAGE

A challenging early harvest, with the principal factor being a winter with low levels of precipitation that favored our organic vineyards. Severe frosts in some zones of the valley affected yields, but maintained the quality of the grapes, and summer saw high temperatures. Harvest began early, and thanks to this we had expressive and intense fruit with balanced acidity and ripe tannins.

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  
3.6



RESIDUAL SUGAR  
3 G/L



ACIDITY  
7.5 G/L

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