

Since 1875
HERENCIA
2019

Herencia is sourced from two of Chile's best Carmenère terroirs – Peumo and Los Lingues. Herencia delivers an enological concept and a style that seek to offer a renewed and classy Carmenère of distinctive elegance and personality. Tradition, innovation, and passion are the main features of this icon wine that embodies more than 140 years of history.

VINEYARD

The grapes used in this icon wine are sourced from two of the most highly-regarded Carmenère-growing regions in Chile: Peumo in the Cachapoal Valley and Los Lingues in the Colchagua Valley. In Los Lingues, the vines grow on Andean soil of colluvial origin and under the influence of the cold winds that blow from the heights of the Andes. In Peumo, vines grow in the deep granite soil with good drainage along the banks of the Cachapoal river. Herencia 2010 features 10% of Cabernet Sauvignon from the Totihue estate that adds freshness, structure, and a delicate blood note from the basaltic rock-rich terroir of the Andean foothills where vines grow.

VINTAGE SUMMARY

The Peumo area had a good season in general, although grapes showed varying levels of ripeness and some dehydration mostly driven by high temperatures in late January and early February. Yields were in the normal range and produced reds of excellent concentration and high-quality whites. Cooler temperatures towards the end of the season delayed harvest dates and allowed grapes of very good phenolic ripeness to be picked.

VINIFICATION

The grapes used in Herencia were handpicked and fermented following the traditional method, in small stainless tanks with native yeasts at 30°C, after which it underwent a long process of cold maceration and completed one month in the tank. Subsequently, the wine was gently pressed and transferred to first-fill, medium toast French oak barrels. Following 12 months

in the barrel, the wine was transferred to 5000-liter foudres where it remained for another 18 months. After natural stabilization and gentle filtering, the wine was bottled and cellared for a full year before market release.

TASTING NOTES

Evolving, intense, and deep ruby color. Enthralling cassis, red gooseberry, and wild berries infused aromatics with nuances of cedar, blond tobacco, nutmeg, and white pepper. Elegant and round palate. Fruity on the entry, the wine fills the mid palate with notes of red fruits and spices. The finish features notes of graphite and tar that gradually fill and refresh the mouth and add depth with delicious underlying acidity.

We recommend decanting it before serving.

PAIRING SUGGESTIONS

Red meats, spicy stews, light flavored and creamy cheeses

TECHNICAL INFORMATION

Vintage: 2019.

Appellation: Peumo

Grape Varieties: 70% Carmenère (Peumo), 20% Carmenère (Los Lingues), and 10% Cabernet Sauvignon (Alto Cachapoal).

Alcohol Content: 14.5% vol.

pH: 3.44.

Residual Sugar: 2.5 g/l

Recommended Serving Temperature: 14 - 16° C.

Winemaker: Andrés Caballero

