

ESTATE GROWN
CARMÉNÈRE
MADE WITH ORGANIC GRAPES

2022 | COLCHAGUA VALLEY

EXPRESSIVE • RICH • VELVETY

An elegant fusion of red fruits with plums, blackberries, and hints of rosemary intertwined delicately, leading to a round and lingering finish.



Organic vineyards with gentle hills in a temperate area.



Twelve months in French oak barrels



Stews and pork.

COMPOSITION

100% Carménère

WINEMAKER'S NOTES

After destemming, the grapes are cold macerated for five days in stainless steel tanks and fermented with native yeasts. Following alcoholic fermentation, the wine undergoes skin maceration for another ten days to achieve greater smoothness and intensity of flavors. Finally, the wine is transferred to French oak barrels to age for twelve months.

VINTAGE 2022

The vintage in Colchagua presented good conditions and great quality grapes. The harvest began one week before that previous year; during the winter, there was significantly less rainfall, but with our vineyards' sustainable and organic management, we could preserve quality and yields. In the spring, there were no early rain and frost, which helped us to have a good ripening curve. The wines show a balance acidity and structure, delivering elegant fruit and ripe tannins.



60°F



Alcohol
14,5%



PH
3.58



Acidity
5.39 G/L



Residual Sugar
2.7 G/L



Organically farmed vineyards
deliver maximum expression
of our *Living Soils*.

www.vinedosveramonte.com