



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

In this 2014 vintage, the spring was cold and rainy with frosts that reduced fruit set and lowered the natural yields. The hot, dry weather during the summer and fall resulted in a healthy, ripe, and concentrated production and enabled us to begin harvesting earlier than usual with exceptional grapes that will deliver concentrated wines full of flavor.

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

- **92 points** – James Suckling - July 2015, 2013 vintage
- **Gold Medal** – CATADOR 2014, 2012 vintage
- **Silver Medal** – IWC “International Wine Challenge” 2015, 2012 vintage
- **Silver Medal** – Annual Wines of Chile Awards AWoCA 2014, 2012 vintage
- **Silver Medal** – Concours Mondial de Bruxelles Chile 2014, 2012 vintage
- **91 points** – Vinous - June 2015, 2012 vintage
- **90 points** – Wine Enthusiast - Dec. 2014, 2012 vintage

VARIETY

75% Carmeneré, 20% 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:	3.26
Total Acidity (H ₂ SO ₄):	3.77 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.50 g/L
Residual Sugar:	1.79 g/L