

Carmin de Peumo

CARMENERE



CARMENERE – 2022 VINTAGE
D. O. Peumo, Cachapoal Valley.

VARIETIES	
CARMENERE	95%
CABERNET FRANC	3%
CABERNET SAUVIGNON	1.75%
PETIT VERDOT	0.25%
DATE BOTTLED November 2023	
ANALYSIS	
ALCOHOL	14.4° vol%
PH	3.55
TOTAL ACIDITY	5.14 G/L
RESIDUAL SUGAR	2.38

WINEMAKER
Marcio Ramírez.

VINEYARD
Peumo Vineyard, D.O. Peumo, Cachapoal Valley.

VINEYARD DESCRIPTION
The Peumo Vineyard is located at an altitude of 170 masl and extends along the Cachapoal River on the terraces of the Coastal Mountain Range. The vines were produced from cuttings from pre-phylloxera genetic material and are VSP-trained and cordon-pruned. The soils are deep, and the top layer is clay, which retains moisture, enabling the vines to remain active until the grapes have been harvested. This soil also helps control the vine's vigour and growth.

YEAR PLANTED
1985.

SOILS
The soil profile at the Peumo Vineyard contains perfect proportions of sand, silt and clay as it sits on the second colluvial-alluvial terrace and is associated with the riverbed. These conditions enable the production of fresher, more elegant wines. As the clay retains water, the grapes are able to ripen well. The retention characteristics are perfect for controlling plant growth.

CLIMATE
Sub-humid Mediterranean with warm days and cool nights. The influence of the Cachapoal River and Rapel lake help to reduce the temperatures at night during the summer, causing the clusters to ripen more slowly.

The 2021-2022 season was notable for its cooler spring and marginally warmer summer. However, at harvest time the temperatures were slightly cooler, making it possible to wait until the Carmenere grapes reached the correct ripeness level. The wines this season are more concentrated and intensely coloured with a fresher profile, and stand out for their freshness, quality and elegance.

HARVEST
16th to 19th of May.

WINERY
Peumo Cellar.

VINIFICATION
Select clusters are destemmed and gravity-fed into fermentation vats. The alcoholic fermentation takes place in stainless steel tanks and lasts 10 days.

AGEING
The wine is aged for 13 months in French oak barrels (75% new and 25% second use). Then it is bottle-aged for 12 months.

AGEING POTENTIAL
This wine is best consumed within the next 10 years.

TASTING NOTE
Deep, dark ruby with violet hues. Really beautiful on the nose with intense aromas of blackcurrants, pepper and graphite. This is a wine with pronounced body, without being heavy, and it displays purity and a delicate finish. It is packed with fruit, accompanied by a fresh, balanced finish, with the distinctive character of Peumo.

PAIRINGS
Venison, lamb with spicy sauces and mature cheese.