



GRAN RESERVA

— PRESERVING NATURE —

CARMENERE

— 2021 —

PEUMO VINEYARD, D.O. PEUMO

VARIETIES		ANALYSIS	
Carmenere	85%	Alcohol	14.4° vol%
Cabernet Sauvignon	15%	pH	3.63
		Total acidity(Tartaric acid)	5.18 g/L
		Açúcar residual	3.19
BOTTLING DATE		WINEMAKER	
March 2023		Marcio Ramírez.	



VINEYARD

Peumo Vineyard, banks of the River Cachapoal, D.O. Peumo, Cachapoal Valley.

VINEYARD DESCRIPTION

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

PLANTATION YEAR

1990 - 2010.

SOIL

The soil is associated with the riverbank, being alluvial in origin with clay and loam. The clay lends good moisture retention, which contributes to the grapes ripening well and is perfect for controlling vigour.

CLIMATE

The Mediterranean climate has a prolonged dry season. Influenced by the River Cachapoal and the Rapel Lake, the temperatures are moderate, with warm days and temperate nights. The 2021 season was cool and perfect for growing vines. There was a little rain in late January, making the environment cooler and more humid.

HARVEST

5 to 25 May.

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The selected clusters are destemmed, then gravity-fed into the fermentation vats. The alcoholic fermentation takes place in stainless steel tanks and lasts 8 days. The wine undergoes a spontaneous malolactic fermentation. The wine is then aged in French and American oak barrels. Finally, it is naturally stabilized, without treatment, whilst it is ageing in the barrels.

AGING

12 months in oak barrels, 87% of them French oak and 13% American oak; (27% were new and 73% second- and third-use).

AGING POTENTIAL

This wine can be enjoyed now or cellared for up to 5 years.

TASTING NOTES

Dark, intense purple. The nose is concentrated with a pronounced blueberry aroma, along with grilled bell peppers and hint of black and white pepper. On the palate, this is a fruity, fresh-tasting wine with delicious acidity, sweet tannins and lots of fruit leading to a long finish.

FOOD PAIRING

Red meat, mature cheese and typical Chilean cuisine.

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