



MARQUES
de
CASA CONCHA



CARMENERE VINTAGE 2022

VARIETIES

Merlot	3%
Cabernet Sauvignon	8%
Carmeneré	90%

BOTTLING DATE

October 2023

ANALYSIS

Alcohol	14.3° VOL%
pH	3.63%
Total acidity	5.06g/l
Residual sugar	2,59

WINEMAKER

Marcio Ramirez

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 River Cachapoal on the terraces of the Coastal Mountain Range. The vines were produced from cuttings 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

River bench associated soils, deep alluvial clay loam. The clays provide great water retention that contributes to good grape ripening. The retention characteristics are perfect for controlling plant growth.

CLIMATE

Mediterranean with an average thermal range of 19°C. The mesoclimate is strongly influenced by the River Cachapoal and Lake Rapel and the frost risk is very low. This was a cool year with rainfall in late January

HARVEST

Between May 5th and 25th.

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The clusters are destemmed and then gravity-fed into the fermentation vats. The alcoholic fermentation takes place in the closed stainless steel tanks and lasts 8 days.

AGING

The wine is aged for 13 months; 100% in French oak barrels (28% new and 72% second- and third-use).

AGING POTENTIAL

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

TASTING NOTES

Deep violet red. An intense, pure Carmenère, packed with blueberries and wild berries. Floral hints like violets and a pinch of roast red pepper. Fruity and flavourful with delicious acidity, sweet, friendly tannins and a long, creamy finish..

FOOD PAIRING

All types of red meat, mature cheese and typical Chilean cuisine.