



MARQUES
de
CASA CONCHA



CARMENERE 2022 VINTAGE

STRAIN

Cabernet Sauvignon	10%
Carmenere	90%

BOTTLING DATE

June 2024

ANALYSIS

Alcohol content	14.3° VOL%
pH	3.6%
Total acidity	5.12g/l
Residual sugar	2,59

WINEMAKER

Marcio Ramírez.

HARVEST

Third week in May.

VINEYARD OF ORIGIN

Peumo Estate, Puente Alto Vineyard.

WINE CELLAR

Cachopoal Winery.

VINEYARD DESCRIPTION

The Peumo Vineyard is located 120 kilometers south of Santiago, at an altitude of 120 meters above sea level. The vineyards are planted East – West, following the direction of the hill slopes. The vines are mostly planted along a trellis with whistle cord, allowing for greater sun exposure for the bunches. The vines are planted in 100% loam soil, which offers greater structure and more flavor to the wine. The soils are alluvial by nature, due to the influence of the river, as well as colluvial thanks to the presence of the Coastal Mountain Range, making a perfect match for the production of this Carmenère.

VINIFICATION

The stems are removed from the bunches which then fall into the fermentation tanks. This process is performed in closed stainless steel tanks, lasting a total of 8 days. A traditional pump-over is performed before the wine is allowed to macerate for around 10 days before being removed from the tanks. The malolactic fermentation occurs naturally.

KEEP

14 months, 100% French oak barrels (30% first-use and 70% second-use).

YEAR OF PLANTING

1995-2000.

AGING POTENTIAL

8 years.

SOIL

Alluvial clay loam soils associated with the river bank. The clay retains moisture and favors the quality of the Carmenère grape.

TASTING NOTES

Known for its deep, dark purple color, capturing the purest essence of the Carmenère grape. Abundant notes of blueberry, wild berry, and touches of dry flowers, rose, and black pepper. On the palate, it displays a fresh acidity, sweet tannins, and a fruity richness that extends through the long finish.

CLIMATE

Warm climate, highly influenced by the Rapel Lake, although this year saw cooler temperatures with light rainfall at the end of January.

PAIRING

Red meats, mature cheeses, charcuterie boards.