

# Carménère 2017

**Variety:** 100% Carménère

**Origin:** Maipo Valley.

**Vineyard of Origin:** Trinidad Vineyard

**Block:** 5

**Soil:** This is an atypical soil, sandy-clay in origin, with some 5 profiles of different depths. The first profile is clay, followed by a second one of coarse, stony sand. Next comes a mixed profile of granite with sand, followed by another clay profile. The final profile is coarse, pebbly sand.

**Vintage:** The vintage 2017 was characterized by having medium to high temperatures at the beginning of the season, which allowed a rapid maturity of the grapes.

**Harvest:** The harvest was done by hand in 12 kilos bins, from the 06rd to the 10th of April, at the moment in which the grapes presented a suitable maturity, optimum levels of color, aromas and ripeness of tannins. Then the bunches were manually selected to fall by gravity into the tanks.

**Fermentation:** Just 50% of the grapes were crushed. A pre-fermentative maceration was carried out at 8°C for 5 days. When the temperature began to increase, pumping-over started and the must fermented at between 22°C and 26°C. The wine was tasted daily to determine the level of pump-overs. The wine spent a total of 32 days in the tank and was then decanted into oak barrels, where the malolactic fermentation took place. This is part of the ageing process for Grey and is key to achieving harmony between the fruit and the oak.

**Ageing:** 100% of this wine matured for 18 months in extra fine-grain French oak barrels, 34% of them first-use, 66% second- and third-use. Then the wine was aged in the bottle for 8 months." It was racked three times.

**Technical Data:**

Alc/Vol: 13.5% GL

pH: 3.68

Acidity: 5.14 g/L (Tartaric Acid)

Residual Sugar: 3.0 g/L

**Ageing Potential:** This wine has excellent potential for cellaring for 10 years. We recommend that this wine be decanted 30 minutes before serving.

## Winemaker Comments

Deep cherry red with violet hues. The nose reveals black fruit, such as blackberries, blueberries and black cherries, intermingled with notes of pepper and spices, as well as damp earth and even some mineral notes, like graphite. In the mouth, this wine has vibrant body and is very fresh and tense. It is smooth on entry, with firm, velvety tannins and fresh acidity, which makes for a long, persistent finish.

## Serving Suggestion

Best served at a temperature of between 16°C and 18°C. This wine is excellent with game, such as venison and boar, as well as pork and lamb.

