

# MARQUES *de* CASA CONCHA



## CARMENERE • VINTAGE 2017 *D.O. Peumo, Cachapoal Valley*

### VARIETIES

CARMENERE	90%
CABERNET SAUVIGNON	10%

### BOTTLING DATE

November 2018

### ANALYSIS

ALCOHOL	14.3° VOL%
pH	3.54
TOTAL ACIDITY (TARTARIC ACID)	5.25 g/L

### WINEMAKER

*Marcelo Papa.*

### VINEYARD

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

### VINEYARD DESCRIPTION

The Peumo Vineyard is located 170 m a.s.l. and extends over terraces and hills of the Coastal Range along the Cachapoal River. The vines come from pre-phyloxera vine stock and are trellised to vertical shoot position. The soils are deep and have a top layer of clay that retains moisture, which helps control plant vigor and growth, and more importantly, allows the vines to remain active until late May, when Carmener is harvested.

### PLANTATION YEAR

1994–1996.

### SOIL

Deep alluvial silty-clay associated with the riverbed.

### CLIMATE

Mediterranean, with an average of 19°C difference between daytime and nighttime temperatures and a strong influence of the Cachapoal River and Lake Rapel.

### HARVEST

April 21 to May 5, 2017.

### VINIFICATION CELLAR

Peumo Cellar.

### VINIFICATION

The grapes were destemmed and gently dropped into closed tanks for fermentation over the course of 8 days with traditional pumpovers.

### AGING

14 months in French oak barrels.

### AGING POTENTIAL

Drink now or cellar until 2021.

### TASTING NOTES

Deep dark red in color, with the classic profile of Carmener from Peumo, with intense notes of ripe plums, black currants, and dark chocolate, along with firm tannic structure and pronounced acidity.

### FOOD PAIRING

Lamb, venison, or boar with good marbling and either grilled or slow-cooked with concentrated sauces that have a touch of sweetness; stir-fried beef and vegetables, preparations with bacon and red-wine reductions; all types of pastas and ripe cheeses.