

MARQUES *de* CASA CONCHA



VARIETIES *Carmeneré*

CARMENERE	94.67%	VINTAGE 2019
CABERNET SAUVIGNON	5%	
CABERNET FRANC	0.33%	

ORIGIN *Peumo Vineyard*

<i>D.O. Peumo, Cachapoal Valley</i>	
PLANTATION YEAR	1994-1996

WINEMAKER

Marcelo Papa.

SOIL

Associated with riverbeds, of the deep alluvial clay-lime type.

CLIMATE

Mediterranean, with a thermal oscillation that averages 19° and with a strong influence of the Cachapoal River and Rapel Lake.

TASTING NOTES

Deep, dark red in color, this wine shows Peumo's Carmeneré's classic profile, with intense notes of ripe plums, black sarsaparilla, and dark chocolate. It has a firm tannic structure and a marked acidity.

FOOD PAIRING

Lamb, venison, or wild boar with good fat content, grilled or prepared on low heat, with rich sauces and a touch of sweetness; woks of meat and vegetables; preparations with bacon and red wine reductions; all types of pasta and mature cheeses.

AGING

12
MONTHS

FRENCH OAK

100 %	NEW	27%
	2 ND USE	73 %

WINE ANALYSIS

PH	3.55
ALC. CONTENT	14° %
TOTAL ACIDITY	3.61 G/L