

MARQUES

de

CASA CONCHA



CARMENERE · VINTAGE 2021

D.O. Peumo, Cachapoal Valley

VARIETIES

CARMENERE	91.5%
CABERNET SAUVIGNON	6%
MERLOT	2.5%

BOTTLING DATE

June 2022

ANALYSIS

ALCOHOL	14° VOL%
pH	3.6
TOTAL ACIDITY (TARTARIC ACID)	5.04 g/L
RESIDUAL SUGAR	2.69

WINEMAKER

Marcelo Papa.

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

The soil is alluvial in origin, a two-metre deep, fertile mixture of clay and silt with some areas of sand.

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 5 and 25 May.

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 12 months; 96% in French oak barrels (29% new and 71% second- and third-use) and 4% in foudres.

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.