



BLOCK* SERIES

Carménère

TASTING NOTES

This intense, purple-coloured wine has aromas of black cherries, plums, forest fruits and spices like black pepper, rosemary, boldo and bay leaf. In the mouth, it is smooth, concentrated and silky, with a long finish.

Suggestions: This wine is ideal with highly flavoured dishes containing red or white meat and vegetables, including curries and spicy meals.

Ageing Potential: 8 years or more.

Serving temperature: 16-18°C.

We recommend decanting this wine an hour before serving.

DESCRIPTION

VINTAGE: 2023
APPELLATION: Maule
VARIETY: 100% Carménère

VINEYARD

SOIL: Deep soils with a mixed texture. The top layer, rich in clay and silica, optimizes water retention. The subsoil, comprising granite and quartz, gradually releases its moisture, ensuring a constant supply for the vines.

CLIMATE: The climate is mild to warm, with warm, dry summers (28-30°C by day, 8-11°C at night) and cool, damp autumns. Annual rainfall ranges from 250mm to 450mm.

HARVEST: The grapes are manually harvested into 500-kilo bins.

VINIFICATION

COLD MACERATION: 5°C for 3 to 5 days.

FERMENTATION: In stainless steel tanks at 28-30°C for around 7 days.

POST-FERMENTATIVE MACERATION: The wine remained in contact with the skins for an additional 10 to 14 days.

AGEING: 100% of the wine spent 12 months in French oak barrels.