



## *Grand Selection*

### **Carmenère 2023**

**VINTAGE:** 2023

**TYPE OF WINE:** Red Varietal

**D.O.:** Valle de Colchagua

**VARIETIES:** 85% Carmenère  
15% Cabernet Sauvignon

**HARVEST:** April 13<sup>th</sup> to May 8<sup>th</sup>  
**PRODUCTION:** 4.526 cases of 9L equivalent

#### **TASTING NOTES**

**COLOR:** Deep inky red.

**NOSE:** Intense black fruit with fresh herbs and subtle sweet spices.

**PALATE:** Round and velvety tannins with elegant structure over a spicy finish.

#### **SERVICE AND FOOD PAIRING**

Serve from 16°C (60°F) to 18°C (64°F). The ideal companion for pasta, red meat and spicy preparations.

#### **TECHNICAL DATA**

**Alcohol Content:** 14% vol.

**pH:** 3.78

**Total Acidity:** 3.26 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 2,48 gr/L

#### **WINEMAKING**

**Maceration Time:** 25 days.

**Fermentation Type:** 100% in Stainless steel tanks.

**Ageing:** 75% of the blend was aged in 225L French oak for 10 months all second use barrels. and 25% in stainless steel tanks.

**Bottling Date:** August, 2024.

**Ageing Potential:** 5 years.

#### **VINTAGE CONDITIONS IN 2023**

The 2023 vintage in Colchagua was an early and warm season, with a 23% deficit in winter and 464 mm of rain. The winter was characterized by cooler temperatures due to the last leg of the "La Niña" climatic phenomenon. The season continued into early spring, with mostly cold and overcast days. However, higher temperatures and sunny days became regular, with consistent heat waves and peak temperatures until April 2023. This hot and dry conditions provided excellent sanitary conditions for the fruit. Growth accelerated through the end of summer, and the season was earlier by 6 to 13 days. Quality control was strict at the grape reception and gentle extraction, with macerations closely followed. The yields were 4% lower than the previous five vintages, but the grapes were of excellent quality, resulting in wines with great depth, elegance, and fruit expression.