



Carmenerre • 2021

Distance from the Pacific Ocean	54 km
Pruning	Double Guyot
Genetic material	Massal selection
Rootstock	110 Richter
Vines per hectare	5,681
Harvest	March 19 th

Kg/plant	1,8 kg
Weight of bunches	160 g
Planting distances	0,8*2,2 mt
Year of planting	1998
N° of bottles	24,000

Aged in French oak barrels,

225L for 8 months.

Deep, dark red in color with glints of violet, clean and bright. The nose presents pleasant aromas of red fruit mixed with spices, green pepper, and notes of dark chocolate. The palate reveals notes of red fruit with aromas of dark chocolate and coffee. Smooth, rounded tannins, big body, and a long finish.

Singular Carmenerre, is made with grapes from vineyards planted on **clay soils**, with a **top layer** with an abundance of **rounded stones**, and a **second layer** with **high clay** content.

D.O. Maule, Las Cañas	S 35° 31' 26.46" W 71° 50' 53.53"	ALTITUDE 60 MASL	PARCELS 75 - 76
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Las Mercedes