



AMERICAN RED WINE

Vintage: 2022

Location: Chile

PROFILE

Carménère, although it hails from France, is grown almost exclusively in Chile. Ironically, its introduction to the South American climate was a happy accident, as it was mistaken for Merlot. It was properly identified over a century later in the late 90's. Its production in France these days is limited as most was lost to a severe pest outbreak in the 1870's that decimated most of the country's vineyards. Today, however, it is one of only six grape varieties approved for use in Bordeaux red blends.

Carménère is most consistently described as being "green" or vegetative in flavor. This characteristic is often perceived as a spicy or peppery note. If you are unfamiliar with this wine, it can be compared to Merlot, however, with a little less body and tannin structure

DETAILS

Bottling Date: 11/22/2022

Case Production: 35

ABV: 13.8

Residual Sugar: 0.5 %

Final TA: 7.4 g/L

pH: 3.37

Free SO₂: 30 ppm

Carménère

Available in 750 mL bottles

WINEMAKING

FERMENTATION

10 days

One thousand pounds of Carménère grapes were imported in the spring of 2022. Upon arrival, clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for 24 hours prior to fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was selected for its ability to enhance tannin structure. Fermentation was completed in ten days, after which grapes were transferred to a press. Juice was racked off into a stainless steel tank and skins were removed

AGING

5 months

This wine was aged in stainless steel tanks on American oak chips with a medium char toast. The wine begins the oak aging process after secondary filtration. Oak chips are removed prior to final filtration that occurs at the time of bottling

TASTING NOTES

Aroma

Unlike the flavor profile, the nose is very delicate and subtle offering only hints of dark fruit

Taste

A well-rounded wine that offers enticing notes of wild blackberry, plum skins, tobacco, and baking spices

Serving & Pairing Suggestions

Best served at room temperature. Carmenerere is a great compliment to any dish that features spices found in Mexican cuisine!

TASTING CHART

