

intacto

FAMILY RESERVE
INTACTO

CARMÉNÈRE
2020

Year: 2020
D.O: Rapel Valley
Alcohol: 14,5 %

This 100% Carménère Family Reserve reflects the very personal style of Felipe Uribe, Our Chief Winemaker. "This wine comes from 50 year old vines in our Rapel Valley main estate, planted on old alluvial soils. The conditions of this terroir ensure healthy grapes, with delicate textures and which provide excellent aromas.

SOIL

The grapes come from our vineyard in Pelequen in the Rapel Valley. The clay-loam soils correspond to alluvial terraces formed by the Cachapoal River with a characteristic horizon with gravel at depth. This specific blocks that we use have a higher percentage of clay than those that are more suited to Cabernet Sauvignon. Summers are warm and dry and cooled by the breezes that circulate through the valley.

VINIFICATION

Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27-29°C to better extract polyphenols from the wine. Post-fermentative maceration for 2 to 3 weeks.

FINNING AND FILTRATION

Fining occurs naturally in the oak barrels

AGING

Aged in French oak for 14 months.

FOOD MATCHINGS

This wine is ideal with stuffed pastas with cheese and grated truffles

WINEMAKER'S NOTES

Deep and intense garnet red in color. The nose is expressive, with notes that are characteristic of the variety such as cherries, blackberries, and spices including cloves and cinnamon, along with a bit of herbs and toast. The palate stands out for its tremendous volume and smoothness as well as its balanced structure and acidity. Flavors of black fruits and spices concur with the aromas.

