

VERAMONTE



CARMÉNÈRE 2017

EXPRESSIVE. RICH. VELVETY.

An elegant fusion of plum, blackberry and rosemary notes with hints of pepper which are finely woven into a lingering finish.



Set between the Coastal Mountain Range and the Pacific Ocean, our Marchigüe vineyard is located just 45 kilometers off the coast.



Given its maritime influence, temperatures are moderate in summer with cool nights.



The unique soils in our vineyard are mainly decomposed granite and red clay.



COLCHAGUA VALLEY

COMPOSITION

100% Carménère

WINEMAKER'S NOTES

After destemming, the grapes are cold macerated for five days in open top stainless steel tanks and fermented with native yeasts. After primary fermentation, the wine is macerated with its skin for another ten days to achieve greater smoothness and intensity of flavors. Finally, the wine is racked to neutral oak barrels and aged for 8 months.

2017 VINTAGE

There was little rainfall during the winter, accumulated mainly throughout June and July, with virtually no frost events. Temperatures rose significantly near the end of spring, with record high temperatures for spring and summer, and the beginning of harvest was unusually early. The grapes were harvested with optimum ripeness, giving way to wines of great concentration and flavor intensity, and excellent balance between acidity and tannins.



16° C - 60° F



PAELLA, WHITE MEAT,
SPICY FOOD



ALCOHOL
14°



15% 8 MONTHS IN
NEUTRAL OAK



PH
3.74 G/L



RESIDUAL SUGAR
4.27G/L



ACIDITY
2.96 G/L