

VERAMONTE



CARMÉNÈRE 2018

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.

2018 VINTAGE

An exceptional harvest in Colchagua, with very good ripening curves given by a rainy winter and a summer of moderate temperatures. The optimal condition of the grapes at picking time delivered wines of great concentration and elegance, with very good balance of acidity and tannins. The fruit and freshness of the Carménère stand out, although it is quite structured, it will be softened with aging.



16° C - 60° F



PAELLA, WHITE MEAT,
SPICY FOOD



ALCOHOL
14,5°



15% 8 MONTHS IN
NEUTRAL OAK