



ALLUVIAL TERRACE

CARMÉNÈRE 2022
CACHAPOAL CHILE
RESERVA

TASTING NOTES

Color: Brilliant and deep purple.

Aromas: Cherries and licorice.

Palate: Sweet spices and mocha. Silky tannins, smooth, concentrated and persistent.

VARIETAL 100% Carménère

VINEYARD Cachapoal Valley, Chile.

WINE MAKING

Cold maceration for 5 days.

Fermentation in temperature controlled in stainless steel tanks during 20 days. 85% of the wine is aged in French oak barrels during 6 months.

Bottling date: February 2023

Market launch: April 2023

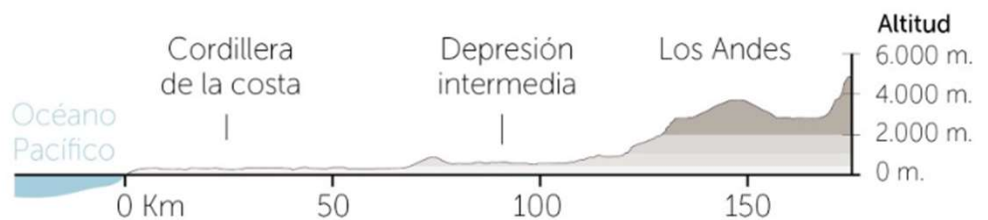
ANALYSIS

| | | |
|----------------|------|---|
| Alcohol | 13,5 | % vol |
| Dry extract | 29,8 | g/l |
| Residual sugar | 4,1 | g/l |
| Total acidity | 5,0 | g/l (C ₄ H ₆ O ₆) |
| pH | 3,6 | |





34° Latitud
VALLE DE CACHAPOAL



Located between Andean foothills in O’Higgins and the Coastal mountains, Cachapoal is one of the main valleys of the Central Zone. Situated 80 kilometers south of the capital, it is also enclosed by the transverse hills of Paine and Pelequén. Its climate is Mild Mediterranean, slightly more humid than Maipo Valley.

The “Cordillera de la Costa” protects this area of the cold Pacific breezes, offering a warm climate with dry summers and annual rainfall can reach 700 mm, concentrated in winter. The maximum temperature in January can reach about 30°C, and the annual average is 14°C. In summer, dominant winds from the south and southwest determine a high thermal oscillation.

Soils are fertile and very adaptable, can be alluvial or colluvial, depending on the location with respect to Cachapoal River, they have good drainage and permeability. They also tend to be medium-depth, on hillsides clay structures are present structures, fine materials and low permeability.

In this valley Carmenere and Cabernet Sauvignon varieties stand out for its fruitiness and concentration of aromas and flavors.

Extract from ROJAS, G. (2019). THE WINE-GROWING AND GEOGRAPHY OF CHILE