



SINGLE VINEYARD CARMÉNÈRE 2019 - LOMA BLANCA

Variety: Carménère 100%

Vineyard: El Olivar, located near the town of Perallillo in the Colchagua Valley. The plantation has an average age of 16 years.

Soil: Piedmont of geological origin on a slope of 20–25%. It has very good porosity and drainage, with a first layer of well-structured granite with gravel, on top of a second layer of fragmented granitic rock that has an abundant presence of fine root development.

Climate: The 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36 or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened, because at one point they were showing very dry due to high temperatures.

Vineyard management: The vines are planted to a density of 5,714 plants/hectare, trellised to low vertical shoot position, and spur pruned. Shoots are pulled in the spring, and leaves are pulled manually during mid-January to ensure good ripening and exposure for the grapes.

Harvest: The grapes were hand-harvested the last week of April.

Vinification: The first selection of bunches took place in the vineyard, and only the bunches in optimal condition were harvested. The grapes were then hand-selected before being destemmed and crushed into a tank, where they underwent a cold pre-fermentation maceration at 8–10°C for 6 days for greater extraction of color and aromas. Alcoholic fermentation took place in stainless steel tanks at 26–28°C, with 4 very short pump-overs per day, ending with a 1-week post-fermentation maceration. Malolactic fermentation took place naturally in barrels. The wine aged in oak barrels and bottled with minimum filtration.

Oak: 70% of the wine was aged in French oak barrels, and 30% in untoasted French foudres for 14 months. 7% of the barrels were new.

Laboratory Analysis

Alcohol: 14%

pH: 3.62

Total Acidity (C4H6O6): 5.25 g/L

Residual Sugar: 2.48 g/L

Volatile Acidity: 0.52 g/L

Tasting Notes

Deep violet red in color. The nose reflects the Character of the Carménère with notes of red fruits, sweet spices, damp earth and black pepper. The palate is charm and elegant, velvety, juicy with a very good structure, refined tannins, great balance and long finish.

Cellaring Potential

Drink now or cellar until 2028.

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