

# espino

## CARMENÈRE

D.O. CENTRAL VALLEY - ANDES, CHILE  
2018

89,2% Carmenère  
10,8% Syrah

Our Red Espino vines grow in San Luis de Pirque in light and permeable soils with great drainage owing to the presence of ancient tributaries of the Rio Clarillo. With managed yields of 2.25 kilos per plant and natural growing techniques, we achieve balanced fruit required for making our entry level bottles. The Syrah lends structure to the wine allowing the typicity of the Carmenère to shine through on top.

### Winemarking note

Specific cuartels of Carmenère grapes were harvested, crushed after a selection table cleaning and deposited in 24,000 tanks for cold maceration for four days.

The musts are pumped over twice a day allowing the juice to be in constant contact with the skins all through the fermentation and for a slow extraction of tannins and flavours to proceed.

The Carmenère post-fermentation maceration lasts between five to ten days depending upon a tasting daily.

After malolactic fermentation, 80% of the wines aged in barrels for eight months toward encouraging a healthy complement of oak structure amidst heaps of honest fruit. The wine is aged in the bottle for at least six months more before release.

### Tasting note

Behind its deep cherry color, the Carmenère

Espino 2018 reveals intense aromas of black pepper, red pepper, with notes of smoke and toffe. It is juicy and fresh in the mouth, with firm but silky tannins. Great Carmenère spiciness, softness and length.

### Pairing

*"Pablo Heiremans recommends closed eyes to pair it with lamb grab" (The wine of the week, El Mercurio, 31.03.14).*

### Información técnica

- **Harvest date:** First week of May
- **Production:** 49,333 bottles
- **Alcohol degree:** 13.7 % Vol.
- **Residual sugars:** 3.17 g/l
- **pH:** 3.61
- **Total acidity:** 3.15 g/l
- **Field:** San Luis de Pirque
- **Altitude:**
- **Soil:**
- **Medals:**

