

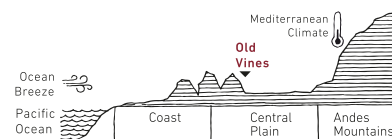
MICAS

CARMENÈRE

2022

VALLE DE CACHAPOAL

ALTITUDE: 300 METERS
SOILS: DESCOMPOSED GRANITE
NORTH FACING SLOPE
OLD VINES



VINEYARD

This vineyard is situated in Cachapoal, one of the best areas in Chile for producing Carmenère. It was planted in 1950 and so now produces low yields, which are reflected in high-quality wines.

CLIMATE

The Mediterranean climate and the northerly exposure of the vineyard, which receives more hours of sunshine in the summer, mean that the grapes' physiological and phenolic ripening coincide perfectly at the time of harvesting. This vineyard was planted in 1950, so the vines are now naturally balanced. We therefore have low yields and very concentrated fruit, which result in superbly balanced, high-quality wines.

SOIL

The vineyard is planted on a slope of decomposed granite, which enables the roots to penetrate the soil and explore the whole soil profile over time.

PRODUCTION AND AGEING

Every task has been carefully supervised by our viticultural and winemaking team in order to maximize fruit quality. The grapes were hand-harvested into 20kg-boxes to ensure they were not damaged. They were harvested at the optimum moment of physiological and phenological ripeness, which occurred in the first week of March. Once at the cellar, the clusters were carefully selected and, following destemming, the individual grapes were selected once more. Next the grapes were put into small stainless steel tanks, where they underwent a cold maceration for seven days to aid with colour extraction. Then the fermentation took place, with temperature control being ensured throughout process. After fermentation, the wine remained in contact with the skins for a further 15 days to make it more rounded in the mouth. It was then aged in French oak barrels for 18 months.

TASTING NOTES

Intense, deep red colour with violet hues. Very complex and elegant nose, with notes of cloves and other spices, as well as black fruit and a hint of chocolate. The mouth reveals good volume, smooth tannins and a delicious acidity that is in perfect balance with the fruit and French oak. The finish is long, characterful, elegant and very persistent.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Carmenère
Yield: 5.000 kgs per ha
Harvest: First week of March
Alcohol: 14%
PH: 3.54
Total Acidity: 5.43 g/l
Residual Sugar: 3.04 g/l

