

## ORIGIN

This wine is crafted from the finest Carmenère grapes from Viña San Pedro's vineyards in Péncahue in the Maule Valley. The vineyards are planted in the foothills, in an area with thin, rocky, well-drained alluvial soils. The vines are vertically trained and drip irrigated.

## YIELD PER HECTARE

10 tons/ha.

## MAULE VALLEY



# 1865

*Selected Vineyards*

## CLIMATE

The Maule Valley experienced good weather in 2018, with neither health issues nor marked heatwaves. Spring was cool and cloudy and summer was warm with good thermal amplitude, so the red varieties were able to ripen slowly. As a result, the wines have good natural acidity and excellent colour. The harvesting window was optimal for getting the right sugar content in the berries. The harvest date was similar to that in previous years. Yields were as expected, the conditions were ideal and the quality of the wines was high.

## HARVEST

The grapes were harvested at the end or last weeks of April beginning of May.

## WINEMAKING PROCESS

Once the grapes arrived at the winery, a cold pre-fermentative maceration took place for 3-5 days to extract the maximum quantity of aromas and flavours. The alcoholic fermentation took place in stainless steel tanks with selected yeasts at controlled temperatures of between 26°C and 28°C. During the fermentation, three pump-overs were carried out each day to keep the cap moist and ensure gentle extraction. Once the fermentation had finished, the wine was racked into barrels to

age for 12 months. 90% of the barrels were French oak and 10% were American oak (20% of the barrels were new).

## SOIL

Area of gentle slopes with stony, colluvial soils with angular stones. The soils are shallow, moist and have good drainage, thus enabling smooth tannins and excellent structure and polyphenols.

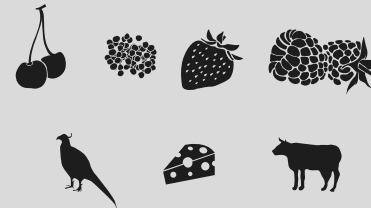
## TASTING NOTES

**Appearance:** Deep ruby with violet hues.

**Nose:** great aromatic intensity, with spicy notes, like pepper and nutmeg to the fore. There are also ripe red fruit aromas.

**Palate:** Good body, well-rounded and with smooth tannins. Long finish.

**Serving temperature:** 15°C-18°C.



## ANALYSIS

**Alcohol:** 14.5%    **TA:** 5.06 g/Lt    **pH:** 3.562    **RS:** 3.4 g/Lt    **VA:** 0.5 g/L

20  
18

100% CARMENERE

