

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

1865 is a global brand of Viña San Pedro that honours the year the winery was founded. Our philosophy is to use enological experimentation to create wines from the best places of origin that enable the perfect expression of each variety.

CLIMATE

The 2019 vintage ripened quite early. Once the threat posed by the El Niño phenomenon had dissipated, we could say that this was a warm vintage. The winter of the 2018-2019 season was quite dry in Cachapoal, as was the case throughout the Central Valley. It differed from the previous season mainly because of the higher temperatures, above all during the summer, when there were marked - but not lengthy - heat spikes. The rest of the season was "normal" to warm and early-ripening. Following the high temperatures of summer, the reds were able to ripen at least 10-15 days earlier without any problems with pests, diseases, rain etc. While 2019 was not slow-ripening like 2018, we obtained wines with good colour, red fruit, some spice and greater body.

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.

ANALYSIS

Alcohol: 14.5% **TA:** 5.24 g/Lt **pH:** 3.59 **RS:** 3.2 g/Lt **VA:** 0.5 g/L

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).

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.



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19

100% CARMENERE