

1865

SELECTED VINEYARDS

1865 wasn't just any year. It's the year that San Pedro Winery was founded. We proudly present you "Selected Vineyards", an exceptional wine range that showcases the best possible combination between variety and vineyard.

CARMENÈRE 2021



ORIGIN

D.O. Colchagua Valley.

SELECTION

Masal selection.

ALTITUDE

120 masl.

CLIMATE

The 2021 season was marked by a normal to hot spring, with greater humidity and water availability than the previous year, which resulted in better plant development. The grapes ripened slowly, with no major temperature spikes, and yields were within expected levels. The wines boast great aromatic intensity, with a good development of fruit aromas and deep colour.

SOIL

The vineyards are located on gentle slopes with clay loam soil and a granitic matrix. The soil in the area can vary, from deep alluvial soils to colluvial soils with better drainage. This leads to different profiles that complement each other to obtain full-bodied wines with good structure and smooth tannins.

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.

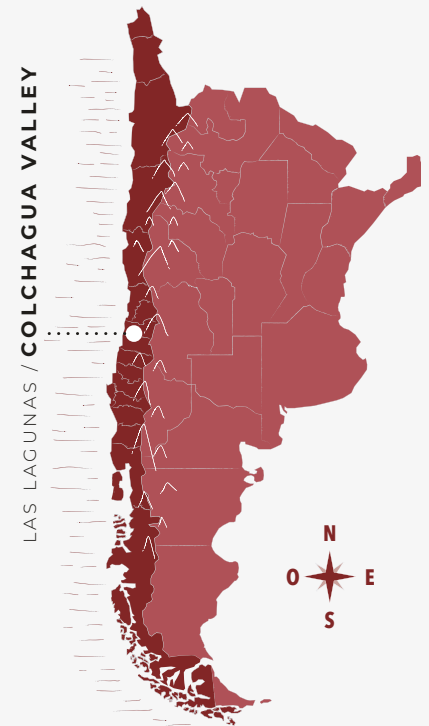
Nose: good aromatic intensity, with berries like redcurrants and cherries, mixed with notes that characterize the variety such as black pepper and grilled sweet peppers.

Palate: balanced and juicy, with fresh fruit and rounded tannins. Long finish.

Serving temperature: 15°C-18°C.

OUR ORIGINS

CHILE | ARGENTINA



CHEMICAL ANALYSIS

Alcohol: 14%

TA: 5.52 g/L

pH: 3.65

RS: 3.6 g/L

