

SAMAK CARMÉNÈRE 2017



Viticulture

Varietal Composition: 90% Carménère, 4% Petit Verdot, 3% Carignan 3% Cabernet Sauvignon

Origin Apellation: Elqui Valley, Chile

Year planted and density: 2013, 5.555 plants/hectare

Yield: 1380 kg/há

Soil: Virgin soil with a mostly clay-loam texture and calcareous areas.

Climate: In the Elqui Valley, the summers are hot, arid and clear and the winters are cold and dry. During the course of the year, the temperature generally ranges from 7 °C to 25 °C. It is characterized by having windy afternoons and around 300 clear days a year.

The terral wind phenomenon (warm wind) helps keep temperatures above zero during early spring mornings thus preventing frost.

Vintage details: The 2016-17 season was one of the earliest in memory in Elqui, in terms of fruit picking. It was a very dry and hot summer that helped develop a nice structure. 32 mm of rainfall was recorded, well below the average annual 100 mm.

Harvest date: February 8th

Picking method: Hand harvested

Vinification

Process: Fermented in open bins, meticulously monitored to later have a post-fermentative maceration for 15 days that seeks to obtain the singular potential of Elqui.

Ageing: 100% in french oak barrels during 18 months, 40% new oak barrels.

Production: 871 bottles. (72 cases)

Ageing potential: Drink now or wait up to 5 years.

Tasting notes: Gently and rounded purple-red Carménère that presents intense aromas of black fruits such as blackberries, plums, notes of humid soil and herbs. On the palate it is a fresh wine, with soft tannins and a pleasant finish.

Analysis

Alcohol: 13.2%

Residual sugar: 1.1 g/l

Total acidity: 3.52 g/l (tartaric acid)

PH: 3.53