

PEÑALOLEN

2015 · CARMENERE

VARIETALS

Carmenere: 100%

HARVEST

The 2015 vintage season will be remembered as a rather strange one. It began with frosts, primarily in the mountainous zones and some coastal sectors, which resulted in significant losses of up to 50 – 60% of production in some areas. Most of the sectors that were not affected by frosts last season were affected this year. Although bud break began one to three weeks earlier, depending on the zone, shoot growth was actually slower due to the low temperatures observed through mid-October.

The weather later turned hot, and the months of January, February, March, and even April had high daytime temperatures with very cold nights, with the lowest average minimum temperatures in 11 years.

As a result, the harvests for both whites and reds were earlier than usual very concentrated in time.

Being able to read the weather was key during this vintage, and picking early allowed us to obtain fresher wines with intense colors and lively palates.

TOTAL PRODUCTION

80.000 750 ml. bottles

ANALYSIS

Alcohol: 13.6% vol. Ph: 3.46

Total Acidity: 5.60 g/l C4H6O6

Residual Sugar: 3.6 g/l

Volatile Acidity: 0.41 g/l

TASTING NOTE

Deep and bright ruby garnet. Typical nose of grilled peppers, herbal tones and small wild berries.

Ripe plums and smooth spicy oak are also part of the charms of the 2015.

The mouth is round and juicy. The small and fine tannins are totally fused and add a smooth texture to a balanced body. The expressive finish gives ripe and generous red fruits with spicy and earthy tones.

AGING POTENTIAL

Drink 2016 - 2022