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CARMENERE

Variety: 85% Carmenere.
Region: Central Valley
Winemaker: César Catalán H.

WINEMAKER'S COMMENT

This wine is of an intense bright cherry red color. On the nose it presents a powerful aroma of caramel and toffee, as well as notes of spices and plum. On the palate it is silky, with good structure and a long and persistent finish.

CLIMATE & SOIL

Chile's Mediterranean climate features warm, dry summers and cold, rainy winters. The proximity of the Andes Mountains plays an important role, and as the mountains rise in altitude, the temperatures drop. The Pacific Ocean is also important to vineyard development. Chile's coasts have two great characteristics, their westward orientation and the cold Humboldt Current, which work together to create continental winds that have a cooling effect in the country's central zone and result in wines with higher acidity and elegant aromas.

The interaction between the effects of the Andes and those of the Pacific Ocean creates a broad daily temperature differential that helps the grapes develop fresh flavors and tremendous typicity. The healthy, well-drained soils have a variety of origins (alluvial, colluvial, fluvial, etc.) and textures (marl, clay, sand, silt). Despite the relatively dry weather conditions, abundant water for irrigation flows from the eternal ice of the Andes Mountains.

VINEYARD

We use a combination of grapes from different vineyards, some of which are trellised to the traditional low vertical shoot position and others to modern systems such as Lira and Scott Henry. Regardless of the trellising system, different fruit load, and the amount of sun received, the objective is always to intensify the concentration in the fruit, maintain good acidity and respect the varietal character.

VINIFICATION

The grapes are harvested in accordance with strict monitoring for ripeness and tasting the berries prior to harvest. Once picked, the grapes are transported to the cellar, destemmed, very gently crushed, and deposited directly to the fermentation tank. During fermentation, the must is monitored daily to keep temperatures at 25°–28°C and ensure the extraction is gentle and generates maximum volume on the palate. Once alcoholic fermentation is complete, malolactic fermentation occurs spontaneously to enhance the development of aromas, and complexity on the palate. The final blend is aged in French oak for several months, then the wine is bottled.

AGEING

The wine is aged in oak (*Quercus* sp.) from French forests. The wood is dried for 18 to 24 months, and then toasted at 193°C for at least 15 minutes. The passage through oak gives the wine notes of caramel and a greater integration of the fruit.

TECHNICAL DETAILS

Alcohol: 12,8 %v/v
pH: 3,65
Total Acidity: 4,49 g/l.
Residual Sugar: 7 g/l.

FOOD PAIRING

This wine pairs very well with pasta, stews and typical Chilean foods. It is recommended to serve between 16 and 18°C.