



CORAZÓN 2021

Marcela Chandra

Varieties

68% Carmenere
24% Cabernet Sauvignon
8% Petit Verdot

Vineyard

Almahue Valley, 21 year old vines.

Soils

Sandy loam, with soft hills.

Production

6.000 Kg/Hectare.

Harvest Day

Carménère: May 4th
Cabernet Sauvignon: April 12th
Petit Verdot: April 21th

Winemaking

Cold soak for 7 days. Fermentation was carried out at temperatures between 26-28 °C. Pump-overs were carried out to extract aromas, flavors and tannins from the grape. Subsequently, a post-fermentation maceration was carried out for 14 days, for the polymerization of the tannins, making them round and friendly. The wine was subsequently transferred to barrels for malolactic fermentation.

Harvest

Manual, in small plastic cases.
Selection of grapes in the vineyard and cellar.

Wine analysis

Alcohol: 14.5%
pH: 3.73
Total acidity: 4.28 g/L
Residual sugar: 2,65 g/L

Aging in barrels

The wine was aged for 14 months in 100% new French barrels, extra-fine grain, from Tronçais forest.

Tasting Notes

Color: Deep ruby red color with purple tints.

Aromas: Aromas and flavors of berries, cassis, licorice, and hints of spices. Its aging in French oak contributed notes of nuts, mocha and tobacco.

Mouth: Its mouth is very rich and elegant, with ripe velvety tannins. It is a concentrated, complex and highly persistent wine.

