



EL GOZADOR 2021

Marcela Chandía

Vino
100% Carménère



Vinyard
Almahue Valley, 14 years old vines.

Soils
Sandy loam, with gentle slopes.

Yield
8.000 Kg/Hectare.

Harvest Day
May 8 th

Winemaking
Cold soak for 10 days. Fermentation at temperatures between 24-26°C. Pumping over was carried out to extract aromas, flavors and tannins from the grape. Subsequently, a post-fermentation maceration was made, for the polymerization of the tannins, making them round and friendly. The wine was later transferred to barrels for malolactic fermentation.

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

Wine analysis
Alcohol: 14 %
pH: 3,64
Total Acidity 4,73 g/L
Residual Sugar: 2,36

Stored in barrels

The wine was aged for 6 months in second to fourth use French barrels.

Tasting notes

Color: Bright and deep ruby red with purple tints.

Aromas: Vibrant ripe berries, such as blueberries and blackberries and hints of black pepper, soft toast, clove and vanilla from French oak.

Flavors: Its palate is creamy and round, with silky and friendly tannins, with a perfect natural acidity, notes of expression characteristic of the Almahue terroir. Long and persistent wine.

