



LA CONFUNDIDA 2021

Marcela Chandía

Variety
100% Carménère

Vineyard
Almahue Valley, 24 year-old vines

Soils
Sandy loam, with soft hills

Yield
8,000 Kg/Hectare

Harvest date
April 28th

Vinification:
Cold soak for 5 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-fermentative maceration was carried out for 10 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: 3.62
Total acidity: 5.4 g/L
Residual sugar: 2.81 g/L

Aging in barrels:

The wine was aged for 14 months in French barrels. 20% new and the rest in second and third use barrels.

Tasting notes:

Color: Deep and brilliant carmine with purple tints.

Aromas: Ripe berries, such as blueberries and blackberries, notes of violet, delicate black pepper, with soft notes of vanilla and cocoa on a toasted background, from its aging in French oak barrels.

Flavors: Its mouth is juicy, delicate and full-bodied as a result of its velvety tannins and fresh natural acidity. Round and complex wine, with a long persistence.

