



EL GOZADOR 2023

Marcela Chandía

Variety
100% Carménère

Vinyard
Almahue Valley, 16-year-old vines.

Soils
Sandy loam, with soft hills.

Yield
8,000 Kg/Hectare.

Harvest Day
April 24

Winemaking
Cold soak for 8 days. Fermentation at temperatures between 24-26°C. Pumping over was carried out to extract aromas, flavors and tannins from the grapes. Subsequently, a post-fermentation maceration was carried out to polymerize the tannins, making them round and friendly. The wine was later racked into barrels for malolactic fermentation.

Harvest
Manual, in small plastic cases.
Sorting of grapes in the vineyard and winery.

Wine analysis
Alcohol: 13.5%
pH: 3.78
Total Acidity 3.9 g/L
Residual Sugar: 1 g/L

Stored in barrels

The wine was aged for 8 months in French barrels from second to fourth use.

Tasting notes

Color: Deep and bright ruby red with purple tints.

Aromas: Very fruity, predominating blueberries and blackberries, a soft black pepper, intertwined with notes of mocha and vanilla, from its aging in French oak.

Flavors: Its palate is characterized by its velvety and seductive tannins, creamy in the mouth, with a balanced natural acidity, which highlights its fruity notes. Wine with high persistence and a long finish.

