



LA CONFUNDIDA 2023

Marcela Chandra

Variety
100% Carménère

Vineyard
Almahue Valley, 26 year-old vines

Soils
Sandy loam, with soft hills

Yield
8,000 Kg/Hectare

Harvest date
April 24th

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

Wine analysis
Alcohol: 14.3%
pH: 3.7
Total acidity: 4,43 g/L
Residual sugar: 1,93 g/L

Vinification:
Cold soak for 7 days. Fermentation was carried out with temperatures between 26-28 °C. Pumping over was carried out to extract aromas, flavors and tannins from the grapes. Subsequently, a post-fermentation maceration was done for 14 days, for the polymerization of the tannins, making them round and friendly. The wine was later racked into barrels for malolactic fermentation.

Aging in barrels:

The wine was aged for 14 months in French barrels. 25% new and the rest in second to fourth use barrels.

Tasting notes:

Color: Deep and bright carmine with purple tints.

Aromas: Ripe berries, such as blueberries and blackberries, notes of violet, combined with soft spices, with notes of vanilla and cocoa, with a soft toast, coming from its aging time in French oak barrels.

Flavors: Its palate is rich, very fruity, with velvety tannins and fresh natural acidity. Round, complex wine, with long persistence and very seductive.

