

# TERRUNYO

*Carmenere* | 2019

D.O. PEUMO, CACHAPOAL VALLEY

VARIETIES	
CARMENERE	95%
CABERNET FRANC	3%
CABERNET SAUVIGNON	2%
BOTTLING DATE September 2020	
ANALYSIS	
ALCOHOL	14.0° VOL%
pH	3.48
TOTAL ACIDITY (TARTARIC ACID)	5.5 G/L

#### WINEMAK

Marcio Ramírez.

#### VINEYARD

Peumo Vineyard, Block 27, D.O. Peumo, Cachapoal Valley.

#### VINEYARD DESCRIPTION

The Peumo Vineyard is located 170 meters above sea level and extends along the Cachapoal River on terraced hills of the Coastal Mountain Range. Vines are led with stakes and in vertical trellis with cords. Soils are deep, and thanks to the first layer of clay, they retain humidity. Thus, allowing vine activity until the end of May when Carmenere is harvested and also controlling its vigor and growth

#### PLANTATION YEAR

1990.

#### SOIL

Deep alluvial silty-clay soils associated with the riverbank retain moisture thanks to the higher percentage of clay. This enables the vines to remain active until the harvest in late May. It also lends greater concentration and structure to the wine.

#### CLIMATE

The Rapel River and Lake strongly influence the microclimate in Peumo Vineyard.

#### HARVEST

Between May 2 and 15 of 2019.

#### VINIFICATION CELLAR

Peumo Winery

#### VINIFICATION

Hand-picked. Grapes are transferred from the selection table into the vat and then fermented for 6 to 10 days. After a post-fermentation maceration of 10 to 20 days, the wine is devatted and followed by malolactic fermentation in stainless steel tanks, ending the process with it resting inside barrels.

#### AGING

9 months in French oak barrels, 58% new and 42% second use.

#### AGING POTENTIAL

Drink now and up to 2026.

#### TASTING NOTES

Deep dark purple color. This wine presents notes of berries, black pepper, hints of cedar or cigar box and the most distinctive of this vintage, notes of roses. In mouth it is fresh, fruity and delicate, with good acidity and sweet tannins. It has a long and persistent finish.

#### FOOD PAIRING

Flavored-filled dishes with spices, fresh herbs, and hints of spicy heat. All kinds of grilled meats with seasoned or sweet-and-sour marinades. Flavorful dishes based on grains, vegetables, doughs, or pastries with body and texture (quiche, risotto, pizza, cannelloni, Etc.) with or without cheese.

