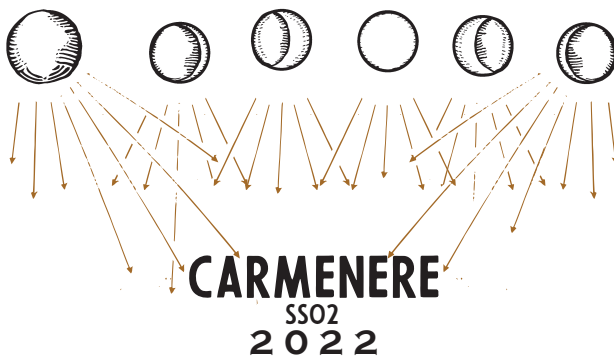


L'Atelier



The 2022 vintage was initially challenging given the rainfall deficits of the 2021-2022 season, which reached only 50% of a normal year. This scenario led us to develop a much more precise and efficient irrigation management during the season, to which we added the sustainable practices of biodynamic viticulture. All of which allowed us to get through the season in a good way, obtaining excellent qualities. In terms of yields, the harvest was average and gives us a greater concentration and structure in our 2022 wines.

TERROIR

Clay - silt of volcano-sedimentary origin.

GRAPE VARIETIES

100% Carmenera

AGE OF THE VINES

18 years.

DENSITY

4 000 vines/ha, trellised.

FIRST VINTAGE

2018

WINEMAKING

Immediate inoculation with yeasts to control the environment from the very beginning. Fast and efficient fermentation in stainless steel vats at temperatures between 22 and 24°C. Once fermentation is complete, the wine is racked for cleaning and set in conditions to trigger rapid malolactic fermentation. After MLF, two more cleaning rackings are carried out for bottling less than a month after harvesting.

AGEING

No ageing.



WINEMAKER'S NOTE

Intense deep violet colour. This is a front-end Carmenera where we seek to uncover the essence of the grape variety. Fresh profile, nose with subtle violet, black fruit and cherries. With herbal notes that give it its character and identity. Aromas of pepper, boxwood, Chinese ink and liquorice. Bold palate, with tension and juiciness. Crisp wine.

FOOD-PAIRING

Ideal for light and fresh meals. Caprese salad, margherita pizza, pulled-pork sandwich with kimchi, spinach and ricotta ravioli with donkey and sage sauce.

AWARDS

2021
 93 pts Descorchados
 92 pts James Suckling

APPELLATION

Lolol Valley - Colchagua - CHILE

