



## CASA LA TENCA CARMÉNÈRE

<b>VINTAGE</b>	2023
<b>REGION</b>	Colchagua Valley, Chile
<b>GRAPES</b>	100% Carménère
<b>TECHNICAL</b>	Alc. 14% / Residual sugar: 4g/l
<b>UPC</b>	641586354677

### BACKGROUND

This Carménère comes from the Colchagua Valley, located at the heart of the central valley, and the foothills of the Andes mountains. The low altitude of the coastal hills enables the sea breezes from the Pacific to interact with the winds coming off the Andes, cooling the valley and extending the region's ripening period. It preserves acidity in the grapes and guarantees the production of red wines with excellent color, astounding freshness and very good ageing potential.

### WINEMAKING

The grapes are harvested by machine during the night, taking advantage of the low temperature. The grapes are subtly pressed to preserve the qualities of the fruit and its aromas. The must is then decanted and racked into stainless steel tanks, where the alcoholic fermentation begins. Once fermentation is complete, the wine is left in contact with its fine lees and pumping-over are carried out daily, favoring the expression and the good development of the wine. The wine is finally stabilized and prepared for bottling.

### TASTING NOTE

This Carménère has spicy aromas, roasted pepper and black pepper, a subtle touch of strawberry and elegant notes of dry tobacco. On the palate it has soft and silky tannins.

### ABOUT CASA LA TENCA

Built in the 19th century by the Bulnes family in Colchagua, Casa la Tenca was named after the passion of the host. Mr Bulnes was an intellectual and pioneer of the modernization of Chile. He dedicated his last years to the preservation of the local fauna. He was particularly passionate about ornithology and enjoyed watching his favorite species, the mockingbird (Tenca) from the balcony of his library.

