

# GREY LABEL CARMÉNÈRE

## Terroir

Sandy clay soil with a range of profiles. This is an atypical soil with some 5 profiles of different depths. The first profile is clay, followed by a second one of coarse soil with stones. Next, comes a profile of granite with sand, followed by another clay profile. The final profile is coarse, pebbly sand.

## Vinification

The grapes first underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks. 100% of this wine was aged in ultra-fine grain French oak barrels for 18 months, 33% of them first use. Then the wine was bottle-aged for 8 months.

## Features

This Carménère has a deep red colour with some violet tones. The nose features mature berry notes as blueberries, blackberries with some black pepper, tobacco and chocolate. The palate is very expressive giving us a good body of rich structure with round and soft tannins. Very long finish. This wine is ready to drink now but will improve in complexity over the next 10 years if stored in optimal conditions. Decanting 30 minutes prior to consumption is highly recommended.

## Food Pairings

Special wine to match with lamb, pork and game meats such as deer, venison, or wild boar.

## Press review

2012 vintage - 90 pts, David Lawrason, Winealign.com, Oct 29, 2015 "This is a single vineyard (albeit large vineyard) carmenere from the lower Maipo Valley. It has a lifted, very minty/juniper nose with pure blackcurrant, light cedar and vanillin. A bit smoky as well. It's medium weight, tense, firm and juicy with excellent length. A bit youthfully starchy, but linear and appealing. Best 2017 to 2022."



## Producer

Viña Ventisquero

## Category

Red

## Grapes

100% Carménère

## Country / Region

Chile, Vallée de Maipo

## Appellation

Valle del Maipo (DO)

## Size

750ml

## Degree of alcohol

14%

## Serving temperature

16 to 18°C

## Available in these provinces

- British Columbia
- Alberta
- Manitoba