Grey Label Carménère

Category	Red
Grapes	100% Carménère
Appellation	Valle del Maipo (DO)
Producer	Viña Ventisquero
Country	Chile
Region	Vallée de Maipo
Size	750 ml
Degree of alcohol	14 %
Serving temperature	16-18 °C
Available	British Columbia, Alberta, Manitoba

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 and maturation

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.

Medals / Press reviews

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."

Product codes

British Columbia : 847814, Alberta : 847814, Manitoba : 15085