

OBLIQUA

2019

Variety:

90% Carménère - 5% Cabernet Sauvignon - 5% Petit Verdot.

D.O.:

Apalta, Colchagua Valley, La Roblería Vineyard.

Vineyards:

The vineyards were planted in 2001 with a medium-high planting density of 5,555 plants/ha, planted at a distance of 1.8m x 1m. 32° Slope. Ungrafted vines.

Block:

23.

Soil:

Block 23 is situated in the high part of La Roblería, at around 485 m.a.s.l. This plot is special as it is surrounded by two large ravines and its soil is very different to that in other parts of the estate. The soil is deep red clay, with a very high quantity of stones of colluvial origin accounting for around 50% of the soil's contents. The soil profile is some 2 meters in depth and the red clay is mixed with sand and granite.

Harvest:

The grapes were manually harvested on 12 April until 03 May, 10-kg bins and then selected again on a selection belt.

Vintage:

Year of high temperatures in January, allowing the fast maturity of the grapes. After the temperatures slightly dropped in February, in March the temperatures remained medium to high, however, the acidity remained high obtaining fresh and aromatic wines.

Fermentation:

First the grapes underwent a cool pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in small stainless steel tanks and also in open vats. A classic fermentation took place with 2-3 pump-overs per day during the first half of the fermentation period and then once a day thereafter. After the fermentation was complete, the wine was kept over its skins for a post-fermentative maceration for 2 weeks. Then it was racked straight into second-use barrels and a foudre.

History:

This is a very particular Carménère, because the vines were planted in the highest part of our La Roblería vineyard in Apalta. It comes from a small selection of low-yielding vines that surround a great Oak tree, *Nothofagus Oblicua*. So the name of this wine comes from this noble tree in the midst of the vineyards. The selection is from plot 23 and measures 1.5 hectares. It is a very special, unique plot, because Carménère is usually planted on flat, low-lying ground.

Aging:

The wine was aged for 22 months: 70% in extra-fine grain, second-use, 300-litre French oak barrels, and 30% in a French oak foudre. And the wine spent a minimum of 1 year in the bottle.

Technical Data:

Alcohol by Volume:	14.0% GL
pH:	3.47
Acidity:	5.80 g/L (Tartaric Acid)
Residual Sugar:	2.84 g/L

Aging Potential:

This Carménère wine has excellent ageing potential. You can enjoy it today, in which case, we suggest decanting it first. But it also has 20 years' ageing potential.

Tasting Notes:

Deep red in colour with violet hues. The nose presents notes of fresh red fruit like raspberries, intermingled with spices and cedar. In the mouth, this wine has a firm structure, with pronounced, chalky tannins, typical from stony soils. Very elegant, with good acidity, well-balanced in the mouth and persistent. This Carménère reflects Apalta's higher-elevation vineyards and is atypical of Chilean Carménère because its origin in a high-altitude mountain vineyard has made it a nervous wine with great tension in the mouth. This is definitely a Carménère worth cellaring.

Serving Suggestions:

We recommend pairing this wine with roast or grilled red meat, pork rib, mature cheese and spicy dishes that go well with Carménère.

Vintage 2019 Accolades:

