

ECHEVERRIA

VALLE DORADO

CARMENÈRE 2024



"Fruity and lively, with a rich mouthful of exquisite red pepper and mature cherries, a smooth palate and a nice fruity finish."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Central Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Carmenère grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

April 13th, 2024.

Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Fermented in stainless steel tanks for 10 days at 25-28° C controlled temperature to dryness.
- 100% malolactic fermentation.
- Processed and stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

Alcohol:	13	% by vol.
Total Acidity:	4.2	grams per liter (Tart.)
Residual Sugar:	5.3	grams per liter
pH:	3.7	

SERVING T°:

Serve between 15° and 18°C.

CELLARING ABILITY:

At least 4 years

KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant – Well balanced
Juicy - Aromatic



ISO 9001-HACCP