



CARMÉNÈRE



Harvest: 2020

Location of the vineyard: La Consulta, San Carlos, Mendoza

VA: 40 years

Altitude: 1000 meters

Soil: clay loam

Driving sis: espaldero, irrigating system, traditional

HM: manual

Yield 6000 kh x hectar

Vineyards Biodinamic(DEMETER), Organic Certificate(Argencert)

Elaboration process: 3 days of cold maceration, 20 days of fermentation in 500ltrs french oak barrels at 26c - 28°C, and 20 days of maceration after fermentation

Ageing: Aging period in the bottle for 12 months to give greater complexity and unctuousness that, combined with the long tannins of the Carménère, give a wine with great ageing.

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