
Lobo Carmenerere



Appellation of Origin: Lolol, Colchagua Valley.

Grape Variety: 100% Carmenerere.

Alcoholic degree: 12,5°.

Harvesting: Hand picked.

Winemaking: Natural vinification with native yeast. Malolácica in barrels. Six months in French neutral oak barrels. Not filtered. Not pressed. Decantation by gravity.

The vineyard: 20 years old dry farmed vineyard. The vines lie on clayey, quartz-laden soil.

Located at a 30 km straight shot from the Pacific Coast, the vineyard is nestled in a warm, temperate climate where the dry season lasts six to eight months out of the year.

Daily temperature differences can be up to 20 degrees, fostering maturation and the sugar concentration. During the summer months, temperatures can range from 30°C to 10°C.

Tasting Notes:

Color: Reddish purple with violet hues.

Aroma: The nose reveals a hint of herbal undertones and a strong scent of ripe, macerated cherries gently followed by a trace of green pepper with a chocolate touch.

Taste: Marked acidity and smooth tannins, fruity, with a bitter chocolate finish.

Pairing: Fatty, seasoned fish, ripe cheese, farmhouse sausages, game meat.

Recommendations: Serve at 18°C.

Awards



National Scores:

Descorchados Guide: 91 points for Lobo Carmenere 2014.

Descorchados Guide: 93 points for Lobo Carmenere 2017.

Vinau Guide: 92 points for Lobo Carmenere 2018.

International Scores:

Robert Parker's Wine Advocate: 91 points for Lobo Carmenere vintage 2017.