
LOBO CARMÉNÈRE

Appellation Lolol, Colchagua Valley

Grapes: 100% Carménère

Alcohol Content: 12.5°

Harvesting Method: Hand-picked

Annual Production: 9,000 bottles

Winemaking:

- Fermented spontaneously using native yeast in stainless-steel tanks.
 - Spontaneous malolactic fermentation at spring temperatures in stainless-steel tanks.
 - Unfiltered, unfined
 - Unpressed
 - Settled by gravity
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The Vineyard: Trained on espalier, the vines at this 20-year old vineyard grow in quartz-laden clayey soil in the Lolol micro-terroir—a typical subsector in the Colchagua Valley coastal dry farmland region lying 30 km from the Pacific coast at 100 meters above sea level.

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, which fosters ripening and sugar concentration. Temperatures in the summer months can range from 30°C to 10°C.

Tasting Notes:

Color and Appearance: Clear, reddish purple with violet hues.

Aroma: The nose reveals a hint of ripe, macerated cherries followed by a trace of green pepper typical of this variety.

Taste: Marked acidity and smooth tannins, with an intense, fruity flavor and a slightly sweet finish.

Pairing: Spiced dishes, ideally paired with Indian and Thai food.

Recommendations: Serve at 18 °C.



AWARDS



National Scores:

Descorchados Wine Guide: 91 points for Lobo Carménère 2014.

Descorchados Wine Guide: 93 points for Lobo Carménère 2017.

Descorchados Wine Guide: 94 points for Lobo Carménère 2018.

Vinau Wine Guide: 92 points for Lobo Carménère 2018.

International Scores:

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

Robert Parker's Wine Advocate: 91 points for Lobo Carménère 2018.

Robert Parker's Wine Advocate: 91 points for Lobo Carménère 2019.

Tim Atkin: 89 points for Lobo Carménère 2018.