



# MARIPOSA ALEGRE

## CARMENERE 2020

Symbol of youth, eternal love and resurrection, the "Mariposa Alegre" (joyful butterfly) is a beautiful emblem to our Gran Reserva range, marked by freshness, length and structure. Our local legend tells the eternal love story between a young Inca warrior and the beautiful princess FA, who tragically died and left the warrior broken hearted. Like butterflies, emotions are ephemeral, while beauty remains forever. Their pure feelings for each other are a magical story, forever engraved in our mountains.

### ABOUT THE VINTAGE

This 2020 vintage was undoubtedly a historic vintage. It seems that nature is so noble and knows how to adapt to the unusual conditions of the world, being one of the earliest harvests in recent decades in Chile. The qualities and maturation have been optimal, which has allowed certain vines to be harvested more than a month in advance compared to previous seasons.

### TASTING NOTES

**COLOUR:** Red with bright purple hues.

**NOSE:** Notes of black fruits such as blackberry and plum, complemented by hints of balsamic and vanilla.

**PALATE:** Soft palate with medium acidity and medium-high persistence. Flavors of red fruits and spices, tobacco, vanilla, roasted red pepper.

MARIPOSA Carmenera is ready to drink, and will reach its optimum within 2 to 3 years. It pairs perfectly with roasts and vegetarian dishes.

**SERVE AT:** 16 ° (60°F)

### DENOMINATION OF ORIGIN

**CACHAPOAL VALLEY:** The Mariposa Carménère comes from selected plots in the best sub-valleys of Cachapoal. The valley is known for its warm climates, with cooler temperatures as we approach the mountain range or the coast. A wide variety of climates and soils can be found in this region.

### WINE PROFILE

**VARIEDAD:** Carménère

**VINTAGE:** 2020

**HARVEST:** By hand.

**FARMING:** Sustainable.

**DENSITY:** 6,000 Vines/ Ha.

**YIELD:** 8 Tons/Ha.

**WINEMAKING:** Traditional fermentation in stainless steel tanks, with an average duration of 30 days and temperatures ranging from 26°C to 28°C during alcoholic fermentation.

**AGEING:** 8 months in French oak barrels.

**ALCOHOL:** 14,5%.



*Pascal Marty*  
Winemaker