



Pacha

R E S E R V A

CARMENERE 2021

Pacha in local language means “Earth” or “World”, a concept closely related to nature and our interaction with it, often referred as the Pacha Mama (Mother Earth). Our grapes grow right in front of the Andes Mountains. These exceptional landscapes are home to one of the richest and most varied nature in the world, that treasures beautiful legends transmitted from generation to generation. We aim to enhance each variety and create a beautiful connection between their origin and the wine in your glass.

ABOUT THE VINTAGE

2021 was a challenging harvest, marked by a cool summer and some rain. These conditions significantly reduced the need for irrigation, which helped to maintain optimal hydration levels throughout the harvest. The moderate alcohol content contributes to a better aging potential. The cool climate proved ideal for Chardonnay, as it helped preserve its acidity.

TASTING NOTES

COLOUR: Intense red with violet reflections

NOSE: Expressive with aromas of plums and blackberry, subtle hints of vanilla, cloves and mocha combine, enhancing the complexity of this delicious Carmenère.

PALATE: Juicy, fresh, medium, with character, and a persistence of pleasant acidity, also marked by round and silky tannins. Flavors of black fruits, and a touch of spice at the end, typical of a well-prepared Carménère.

PACHA Carménère is ready to drink, also in 2 or 3 years. It pairs well with roasted meats and vegetables.

SERVE AT: 18 ° (64°F).

DENOMINATION OF ORIGIN

CENTRAL VALLEY: It is the heartland of the Chilean vineyard that hosts the major producers, wine regions and sub-regions. A wide variety of wine profiles can be found in this large area, from many different terroirs. They range from the best known northern Maipo, to the older, more-established vineyards of Maule; from the coastal plains of western Colchagua to the Andean foothills of Puente Alto.

WINE PROFILE

VARIETY: Carmenère

VINTAGE: 2021

HARVEST: By hand.

FARMING: Sustainable.

DENSITY: 6.000 Vine / Ha.

YIELD: 10 Tons / Ha.

WINEMAKING: Traditional in stainless steel tanks with an average length of 8-12 days, and temperatures about 24-26°C during alcoholic fermentation.

AGEING: 6 months in French oak barrels.

ALCOHOL: 13,5%.



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ANDES WINE
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IMPORTS

Pascal Marty
Winemaker