

REGION Colchagua, Chile

APPELLATION Apalta

BLEND 100% Carmenere

WINEMAKER Laurence Réal

ABV 14.5%



2020

L'Entremetteuse, Rouge-Gorge Carmenere

Closure:	Cork
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

Vineyard

The vineyard is 100 years old and has no irrigation. The soil is granitic sand on the surface with an ochre clay subsoil that ranges from 1.5 to 2 metres deep.

Viticulture

2020 was the earliest harvest in the history of Chile. It was very concentrated in the time that it lasted. The spring and summer recorded very high temperatures and low humidity, advancing the harvest dates and creating the perfect conditions for this vineyard to ripen to maturity without climatic risks.

Winemaking

Hand-harvested in small cases to avoid damaging the grapes, the transport was made carefully to the cellar in Puquillay, where manual selection of the clusters and grapes was carried out. This was followed by cold maceration without any addition of sulfites and with protection using dry ice before the fermentation. The wine then went into temperature controlled vats, (50% whole bunches and 50% destemmed), at an average temperature of 27°C (81°F), with gentle pigeage (punching down) to limit the extraction of tannins. Maceration lasted around 10 days, with malolactic fermentation 100% complete, on lees. Maturation occurred in TAVA amphoras for one year. There was no filtration and no addition of sulfites before being bottled.

Tasting Notes

This wine is defined by its tannic structure, combined with beautiful and dense aromas of small red fruits alongside notes of blackberry, dark cherry, clove and tobacco. Like all wines without sulfites, it needs time, so decanting is very helpful.

[W: L'Entremetteuse Wines](#)