

REGION	Colchagua, Chile
APPELLATION	Apalta & Pumanque
BLEND	50% Carmenere, 50% Pais
WINEMAKER	Laurence Réal
ABV	13.5%

2021

L'Entremetteuse, L'Epine De La Rose Pais Carmenere

Closure:	Crown Cap
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 ocher clay subsoil that ranges from 1.5 to 2 metres deep.

Viticulture

The outlook was predicted to be very calm, but the weather brought us new challenges with a rain at the end of January 2021 (the heaviest ever recorded for this month). The weather changed drastically and for almost 3 weeks it remained cool and with very cloudy mornings. This change caused a delay in fruit ripening.

Winemaking

Hand-harvested in small boxes to avoid damage, then transported to the Puquillay winery, with manual selection of clusters and grapes. Cold maceration of the two varieties followed, without the addition of sulfites and with protection by dry ice for at least 5 days. Vinification was carried out in isolated containers (50% whole bunches & 50% destemmed grapes), at an average temperature of 25 degrees C during fermentation, with very gentle pigeage to limit the extraction of tannins. Maceration lasted seven days with 100% MLF, on lees. Ageing followed in egg flexitank for 3 months. There was no filtration or added sulphur before bottling.

Tasting Notes

Although young, this still wine is a "primeur", which is to say that it is characterised by its tannic structure, alongside a slight effervescence combined with a beautiful aroma of very dense red fruits, blackberries, black cherries. It is the perfect synergy between two worlds: the colour and softness of the tannin of the Carmenere, and the acidity and freshness of the País.



[W: L'Entremetteuse Wines](#)

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