

Nomadaz

Trackers of the best terroir

Gran Reserva
Carmenère 2014

Origin

Denomination of Origin:	Maule Valley
Vineyard of Origin:	San Rafael
Block:	La Esperanza 16
Distance from the Pacific:	70 km
Soil Type:	Shallow and recent volcanic sediments.
Climate:	Mediterranean with a strong Andean influence. Dry summers and cold, rainy winters.
Exposition:	Flat
Vine age:	Planted in 2000

Composition

Varieties: 97% Carmenere - 3% Petit Verdot

Analysis

Alcohol:	14.0% by Volume
pH:	3.58
Total Acidity:	5.72 g/L
Residual Sugar:	3.0 g/L

Aging

Barrel Aging: All of the wine was aged for 18 months in 300-liter barrels, 25% new.

Winemaker's Comments

The fruit was hand picked, taken to the winery, and selected to eliminate any undesired elements. The grapes were destemmed but not crushed in order to reduce berry breakage and then deposited into small stainless steel tanks. Alcoholic fermentation lasted 7 days at 24°–28°C with 2–3 pumpovers per day, depending on the stage of fermentation and enological tastings. Total maceration time was 26–30 days. The new wine was aged for 18 months in 30-liter French oak barrels, where it also underwent malolactic fermentation. It was finely filtered prior to bottling.

Tasting Notes

Bright carmine red in color. The fruity nose shows a predominance of black cherries accompanied by spices, mocha, and mineral notes. The palate is smooth, with polished round tannins that fill the mouth with depth and volume. The flavors are consequent with the nose and complemented by a subtle sweetness from the oak aging, all leading to a long, elegant, and persistent finish.

Harvest Report

The 2013–2014 season was cold, with a series of spring frosts lasting several days during the second half of September, which provoked serious consequences for grape production throughout the entire country. Induction and fruit differentiation were seriously affected and resulted in reduced yields in all of the red varieties. The season's temperatures were cool through bud break (September 2013 through January 2014), and phenological progress was slow until the second half of January, when temperatures rose and stayed warm through March, effectively compensating for the phenological delays. The low yields also encouraged the ripening process. The harvest was ultimately delayed by two weeks and resulted in the development of fresh fruit and wines with more moderate alcohol and high acidity levels.

