



LICANTEN

Idahue Estate

ORIGIN

D.O. Licanten | Coastal Curicó, Chile

DESIGNATION

Licanten Carménère By LA RONCIERE

VARIETY

85% Carménère, 8% Merlot, 7% Petit Verdot

ALCOHOL

14%

VINEYARD

Selected from the sustainably certified parcels in the Idahue Estate. Located 15 miles from the Pacific Ocean, La Ronciere's ambitious 500 acre Idahue Estate is their vision for the future. Prevailing coastal breezes, abundant sunshine, and rolling hills of ancient soils culminate in a privileged climatic and geological landscape. Years of research and a forward-looking approach drove the successful effort that saw Licanten granted D.O. status in 2018.

PROCESS

Hand-harvested and field-sorted. An additional sorting occurs at the winery before the grapes are fermented in temperature controlled micro-fermentation tanks over 7 days. Post fermentation, the wine macerates on-skins for an additional 30 days. Aged in French oak barrels for 10 months (30% new).

TASTING

Deep red in color with outstanding depth. The fine-grained tannins contribute to notably silky textures on the palate and beautifully integrate Carménère's defining green/vegetal signature. Rich plum and blackberry unfold to notes of tobacco, mineral, dried flowers and herbs. A bright and precise example of Chile's iconic variety.

D.O. Overview :

Under Vine : 200 ha (494 ac)

Climate : Temperate Mediterranean. Summers with little cloud cover and persistent southwesterly breezes.

Soil Types : Diverse soils derived from metamorphic rock. Includes Licorellas (same as Priorat) and Lutitas rock complemented with a series of alluvial and granitic soils. Quartz and mica are both abundant in the soil profile.

Primary Red : Cabernet Sauvignon, Merlot, Syrah, Malbec, Cabernet Franc, Pinot Noir, Carménère, Petit Verdot, Carignan