



OMNE

• VINO DE CHILE •

ORIGIN

Valley de Cachapoal | Central Valley, Chile

DESIGNATION

'Single Vineyard' Carmenère

VARIETY

100% Carmenère

TECHNICAL

ABV 14% | PH 3.31

VINEYARD

Micas vineyard is situated in one of Chile's most traditional, highly-regarded Carmenère producing regions. Planted in 1950, the vines are well-established and in mature harmony with climate and soil. Naturally low-yielding, the fruit is deeply concentrated and results in superbly balanced, high-quality wines.

PROCESS

The vineyards are hand-worked under the careful supervision of both the viticultural and winemaking teams in order to produce the best quality fruit. Grapes are hand-harvested into small boxes at the optimum physiological and phenological ripeness. Grapes are first sorted and selected by cluster, destemmed, and additionally berry sorted. Cold-maceration takes place in stainless steel over seven days to build color extraction. Fermentation is temperature controlled throughout followed by a 15 day on-skin maceration. Aged in French oak barrels for 18 months.

TASTING

Intense, deep red colors with violet hues. The complex and elegant nose offers notes of clove, black fruit and hints of chocolate. The palate structure delivers weight, developed tannins and bright acidity that is in perfect balance with the dark fruit and French oak. The finish is long, elegant and full of character.



Vineyard Elevation : 300 m (984 ft)

Climate : A temperate Mediterranean climate sheltered by the coastal range from the cooling influences of the Pacific Ocean. Situated with a northerly exposure the vineyard receives more hours summer sun driving physiological and phenolic ripening to coincide perfectly at the time of harvest.

Soil : Planted on a slope of well-draining alluvial soils of decomposed granite, clay and gravel enabling the roots to deeply establish.