

## ALKA CARMENERE 2022

*Unreputed as a noble variety and only esteemed fine enough to be blended, François was convinced of Carmenere's potential for finesse and complexity. Alka is the fruit of this quest. Alka (the Araucano word for the French national emblem, the cockerel) is one of the rare 100% Carmenere wines and serves as proof of this grape variety's nobility.*



### VARIETY

100% Carmenere

### VINEYARD

#### Soil

Clay, clay-loam, and clay-silt

#### Density

5.555 vinos/ha 35 hl/ha

#### Climate

A dry and hot climate, with daily temperature range from 15 to 20°C. A lot of sunshine and a cool wind coming from the sea that cools temperatures during the warmest hours of the day.

#### Average age of the vines

18 years old

#### Yield

25-30 hl/ha.

#### Location

Valle de Colchagua - 50% Valle de Lolol, 50% Valle de Apalta

### WINEMAKING

#### Wine-growing

We have two origins of soils for our Alka wine. One is ungrafted carmenere from Apalta, at high density of plantation (6500 plants/ha). The other one is planted with a weakening rootstock 3309-C in the lower slopes of Lolol. Both of them are irrigated with drop-by-drop systems and managed carefully with low yields.

#### Harvest

Harvesting is done by hand into crates early in the morning. They are sorted before and after stemming. No crushing. The grapes are placed in a cold room (5°C) in order to reduce the temperature before taking them to the winery.

#### Vinification

Cold pre-fermentative maceration (8-12°C) for 4 to 5 days, followed by alcoholic fermentation with native yeasts. 40% is fermented in small vats and aged in stoneware and terracotta amphorae; 60% undergoes integral fermentation in new barrels, with careful extraction through rotation to avoid seed tannins. Post-fermentative maceration for 15 days and 18 months of aging in new French oak barrels.

#### Ageing

Integral fermentation in new 225L French oak barrels. After fermentation, the wine remains in the same barrels for 18 months, with 3 racking processes for clarification. 40% of the blend is aged in clay and ceramic amphorae

### THE VINTAGE

The 2022 harvest was challenging, with a very dry winter, early frosts, and heat waves that marked the season. These conditions reduced yields, accelerated the ripening of Carmenere, and produced wines with higher alcohol content and uneven maturation. Thanks to staggered harvesting and adjusted winemaking techniques, freshness, volume, and aromatic complexity were preserved

### TASTING NOTES

Aromas of black fruit, blackberry, blackcurrant, and plum blend with blond tobacco, chocolate, and coffee. Fresh notes of red bell pepper, fennel, and herbs such as bay leaf evoke the character of the variety. Also present are hints of Chinese ink, pepper, anise, and a subtle marron glacé. An intense and complex wine, with a deep violet color. Broad and silky on entry, with polished, present tannins. A dense and complex wine, with medium acidity and a long, elegant finish.

### SUGGESTIONS

Grilles meats (steak, pork chops,...), rack of lamb with herbs.

### AWARDS

2018 TOP 100 96 puntos - James Suckling 95ptos - el CAV  
MEDALLA MAESTRA - Negocio de bebidas 93 puntos - Tim Atkin 92pts - Defensor del vino 91ptos - Vinous 2022 Mejor Colchagua Costa 96ptos - Descorchados 90pts - Espectador del vino 2020 95 puntos - James Suckling 95ptos - Descorchados 92pts - Defensor del vino

### TEMPERATURE

18 - 20 °C.

### CONSUMPTION

10 - 15 years.