

# ALKA CARMENERE 2014

Unreputed as a noble variety and only esteemed fine enough to be blended, François was convinced of Carmeneré'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% Carmeneré wines and serves as proof of this grape variety's nobility.



## TASTING NOTES

Dark cherry red colour, bright and very deep. The nose is intense and complex. Shows hints of dark fruits (blackcurrant, blackberry) well mixed with notes of eucalyptus and spice such as black pepper and cinnamon. On the palate, this unique wine shows a powerful structure with unctuous tannins that reflect the perfect ripeness of the grape. The backbone, well balanced by the acidity, gives a long and complex finish, with aromas of plum marmelade mixed with spices.

## SUGGESTIONS

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

## AWARDS

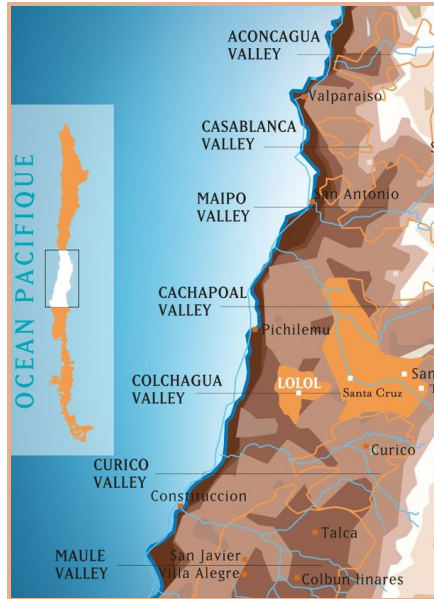
93 pts - JAMES SUCKLING

## TEMPERATURE

18 - 20 °C.

## CONSUMPTION

10 - 15 years.



25-30 hl/ha.

### Location

50% terroir of Lolol and 50% terroir of 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

Pre-fermentation cold maceration, 8 - 12 °C, for 6 to 8 days followed by alcoholic fermentation in small vats (70hl) for 75 - 80% of the produce. The rest is vinified directly in barrels. Regular cap plunging during the fermentation process. Long maceration (20 days on average) to add complexity and structure. Malolactic fermentation in barrels followed by 3 months ageing on the lees.

### Ageing

100% in new French oak, in 600L demi-muids, during at least 18 months, 1 racking every 4 months.

## THE VINTAGE

The wine-growing season began with the most severe frosts seen in Chile since 1929. Despite our well-protected location in Lolol, we did suffer some damage, and yields were lower than usual, especially for the whites. The beginning of the summer was fairly hot, until mid-January. After that it remained very dry, but was considerably cooler (especially at night). What should have been an early year ended up being just as late as 2013.

## VARIETY

100% Carmeneré

## VINEYARD

### Soil

50% terroir of Lolol : granitic and very stony soil, clayey silt, well-drained and poor soil. 50% terroir of Apalta : colluvions and high terraces of alluvions from the Tinguiririca river. A hotter and earlier ripening soil.

### Density

5.500 vines/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

15 years.

### Yield