



L'ATELIER HUMO BLANCO CARMENERE SSO2 2023

100% Carménère

VARIETY

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VINEYARD

Soil

Clay - silt of volcano-sedimentary origin

Density

4 550 vines / ha

Average age of the vines

18 years

Yield

60 hL / ha

Location

Lolol Valley

WINEMAKING

Wine-growing

Biodynamic agriculture

Vinification

Harvest entry with maximum care of the hygienic conditions process in order to avoid any microbiological risk. Immediate inoculation with yeasts to control the medium from the very beginning. Fast and efficient fermentation in stainless steel tanks at temperatures between 22 and 24°C. Once fermentation is complete, racking for cleaning and conditioning to trigger rapid malolactic fermentation. After MLF, two more cleaning rackings are carried out for bottling less than 1 month after harvest.

Ageing

Aged for ten months in French oak barrels of a single wine.

THE VINTAGE

The 2023 vintage, the third under the "La Niña" phenomenon, was marked by scarce rainfall and dry conditions. In Colchagua, 170 mm of rain was sufficient for vine growth and snow accumulation in the Andes, ensuring water supply. A mild spring with cold temperatures delayed budburst by 12 days. Despite heat waves in November, mild conditions persisted until January, with veraison occurring 10 days earlier than usual. February, the warmest in history, accelerated the harvest by 20 days. The temperature variation, influenced by the proximity to the coast, maintained acidity and freshness, giving the 2023 wines great tension and vibrancy.

TASTING NOTES

Intense deep violet color. This is a frontend Carmenere where we seek to uncover the essence of the grape variety. Fresh profile, nose with subtle violet, black fruit and cherries. With herbal notes that give it its character and identity. Aromas of bell pepper, boxwood, Chinese ink, and licorice. Bold palate, with tension and juiciness. Crisp wine.