

Viña Perez Cruz 'Limited Edition', Maipo Alto, Carmenère 2018



An opulent wine with minted notes of blackberry and blackcurrant and a hint of mocha, juicy and delicious.

Producer Note

Perez Cruz is a family owned boutique winery located in the Alto Maipo. Their estate covers 250 hectares of vines planted in one of the most sought after areas for growing premium Cabernet Sauvignon. This red wine specialist also produces small parcels of Syrah, Cot (Malbec), Carmenère and Petit Verdot. They also produce an elegant cool-climate Sauvignon Blanc from Casablanca. From the first vintage in 2002, Andres Perez Cruz has seen the estate's speciality red wine amass an impressive array of awards and gold medals. Their eco-friendly winery was built by award winning architect Jose Cruz Ovalle, to fulfil the technical objective of fine wine production. Its wooden roof and natural light allow thermal isolation and free air flow circulation, making it one of the most unique wineries in the world.

Vintage

Much-needed winter rainfall replenished the soil water reserves and sustained the vines through the dry growing season that followed. Dry conditions reduced disease pressure and the grapes ripened slowly, encouraging good flavour accumulation in the fruit. 2018 was a good vintage for both quality and quantity and the wines show excellent varietal character.

Vineyard

The grapes are sourced from low yielding vines from the Liguai Estate. Located in the Maipo Valley's 'Maipo-Andes' subregion, the vineyard is situated in the mountain foothills between 440 and 520 metres' elevation. The double Guyot trained vines are drip irrigated and grown in alluvial soils with low fertility. The harvest takes place manually, once the grapes have reached optimum maturity levels.

Winemaking

The grapes were hand-picked and then carefully selected before being crushed into stainless steel tanks. Fermentation lasted between seven days, at temperatures of 23 to 27°C with skin contact lasting for 15 days. The daily pump-overs were determined by tastings, and were reduced in volume towards the end of fermentation, extracting the desired level of tannins, colour and flavours throughout. The wine was macerated for a further six days, before being racked into French oak barrels where it matured for 14 months.

Tasting Note

An opulent wine with vibrant notes of ripe black fruits layered with hints of nut, spice, mocha and fine herbal notes that are characteristic of Maipo Alto. Elegant and complex on the palate with supple tannins and a savoury finish.

Grape

Carmenère 91%, Cabernet Sauvignon 9%



Winemaker:	German Lyon
Region:	N/A
Sub region:	Maipo Andes
Country:	Chile
Alcohol:	14%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.6
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5815618A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam