

Product code: 1869

INDOMITA, COSTA VERA CARMÉNÈRE, CENTRAL VALLEY, CHILE, 2020



Producer Profile

The dynamic winemaking team at Indómita skillfully craft wines from their vineyards in two of Chile's very best regions.

The cooler climate Casablanca is great for Sauvignon Blanc, Chardonnay and Pinot Noir while the warmer Maipo Valley offers classic Cabernet Sauvignon and Carménère. Indómita produce superb, expressive wines that are both beautiful and stunning value for money.

Viticulture

From selected vineyard sites across Chile's Central Valley region. The cooling influence of the Andes and Humboldt current, together with the diurnal temperature difference allows for slow ripening so that the grapes develop maximum flavour.

Winemaking

Some lots of grapes are cold macerated for 2 days before crushing. The grapes are de-stemmed and gently crushed then fermented in stainless steel at a temperature of between 25° and 28° C.

Tasting Note

Expressive with good concentration. Wild berry, truffle, and violet aromas, as well as the signature touch of spices and grass of this rich, intense and friendly Chilean wine. Gentle tannins, no oak, just freshness and harmony.

Food Matching

Lamb vindaloo, meaty empanadas or cornish pasty, Mexican beef chilli.

Technical Details

Varieties:

Carménère 100%

ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment