



Indomita, Costa Vera Carménère, Central Valley, Chile, 2022

Producer Profile

Viña Indómita occupies a truly spectacular location, between Santiago and Valparaíso in the heart of Casablanca, with an imposing house and hillside sign that wouldn't look out of place in Hollywood, yet belies a dynamic winemaking team and one of the most exciting winemaking projects in Chile.

Their 100 hectares of vineyards across Casablanca and Maipo, take full advantage of the regions climatic differences, with a focus on Chardonnay, Sauvignon Blanc and Pinot Noir in the cooler Casablanca Valley, whilst Cabernet Sauvignon and Carménère are the main varieties cultivated in the warmer Maipo region. Environmental sustainability and social responsibility are taken seriously, with measures to minimise waste water and energy consumption, alongside ventures to create local employment across both winemaking and wine tourism.

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 destemmed 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.



Product code: 1869

Technical Details

Varieties:

Carménère 100%



ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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