

Product code: 9422

INDOMITA, NOSTROS CARMÉNÈRE RESERVA, MAIPO, CHILE, 2021



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

This delicious Carménère is made from select grapes sourced from the winery's own vineyards in the Maipo Valley, where the soils are composed of deep clay of alluvial origin.

Winemaking

Traditional alcoholic fermentation in stainless steel tanks at 28-29° C. Maceration period can vary between 5-15 days.

Tasting Note

Intense, almost black, red colour. Aromas of red and black wild berries, truffle, paprika, pepper and clove. The round and silky body so characteristic of ripe Carménère offers a pleasant, persistent and full experience.

Food Matching

Risotto, fowl and game meat, and oriental cuisine.

Technical Details

Varieties:

Carménère 85%

Cabernet Sauvignon 15%

ABV: 13.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 6 Months

Type: 225l French Oak

% wine oaked: 40

% new oak: 15