



# Indomita, Nostros Carménère Reserva, Maipo, 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

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.



Product code: 9422

## 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 Ageing**

**Time:** 6 Months

**Type:** 225l French Oak

**% wine oaked:** 40

**% new oak:** 15

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