

## Laroche, Viña Punto Alto, Carmenere 2006



**Grape varieties:**

100% Carmenere

**Vineyard Region:**

Colchagua Valley

**Harvest date:**

7-15<sup>th</sup> May 2006

**Yeast:**

Bordeaux yeast, selected for elegance of structure.

**Fermentation:**

8 days at 28/30°C in stainless steel tanks with daily pumpovers

**Maceration:**

No pre fermentation maceration 2 weeks post fermentation maceration, 20 days in total.

**Malolactic fermentation:**

100%.

**Maturation:**

12 months, 100% in Oak barrels, American and French

**Wine analysis:**

Alc/Vol:	14.3%
Acidity:	3.6g/L
pH:	3.66
Residual sugar :	2.8g/L

**Fining:**

None

**Bottling:**

Minimal filtration to preserve as much natural character as possible, then bottled under low pressure to protect quality.

**Vintage:**

2006 was in general a cool vintage in Colchagua and around Chile, some Carmenere was even affected by early frosts in April. The lack of excessive heat allowed us to delay harvest until well into May, and retain fresh fruit flavours in our reds.



Very intense, inky- purple red.



Intense and complex, with black cherry, liquorice and spices. Smokey oak aromas complement the intense burst of fruit.



Rich and full, not a wine for the faint-hearted! Tannins are firm but elegant and mature. Flavours are of plums, blackberries and just a touch of green pepper. The finish is long and fine, with a complex array of flavours appearing including a generous but refined dollop of French oak flavour.