

# Las Mulas®



## Carménère 2021

CENTRAL VALLEY

**TYPE OF WINE:** Red wine  
**D.O.:** Central Valley  
**VARIETIES:** 100% Carménère  
**HARVEST DATE:** From March 30 to April 28

### TASTING NOTES

Dark cherry color. Fine fruity aromas with spicy and herbal notes. Elegant, voluminous and velvety on the palate, with a fruity, juicy and long finish.

### SERVING SUGGESTION

Perfect with veal and beef. Answer all the challenges, from fish to spicy sauces. Serve at 17 °C

### TECHNICAL DATA

Alcohol content: 13,5% ABV  
pH: 3.68  
Total acidity: 4,7 g/L (expressed in tartaric acid)  
AR: 3 g/L

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Total maceration: 18 days  
Types of fermentation: Alcoholic and malolactic fermentation in stainless steel tanks.  
Fermentation time: 12 days  
Fermentation temperature: 24 °C-26°C  
Bottling Date: October 2021  
Aging: 40% In French oak barrels of third or more uses for 6 months.  
Aging potential: 5 to 6 years

### 2021 VINTAGE

The 2020-2021 season began with a calm winter, temperatures somewhat higher than the previous vintage. In spring, frosts appear in the month of October that lowered the yields in some varieties of vineyards in the foothills of the Andes mountain range in the Curico and Maule valley. The summer was cool with around 1.5 to 2 °C lower than normal and at the end of January there were rains that kept us alert to avoid fungi such as botrytis. The 2021 harvest is considered cold, reaching a maturity that allowed us to harvest the grapes without any hassle at their perfect point with good acidity and moderate alcohols.



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