



T.H. Carménère (Peumo)

Country: Chile Region: Cachapoal Valley

Type: Red Varietal: Carmenere

Format: 6 x 750ml

BC AB SK MB

+231969 +753624 +753624

Speculative Allocated PWS

TASTING NOTES

Colour: Intense inky violet.

Aroma: Opens with herbal and spice notes which lead into an intense expression of

fresh red fruit and berries with subtle layers of oak, dark chocolate and

liquorice.

Taste: Medium-bodied and well-structured with lively, vibrant acidity which lends it

a fresh, juicy mouthfeel with smooth tannins and a long finish.

Food: Pair this wine with grilled lamb, hearty beef stew, pork sausage, roasted

chicken, and rich game meats.

AWARDS & ACCOLADES

 $2020 \sim 94$ Points. "Peumo's clay slopes beside the Cachapoal River and the valley's intense sun produce some of Chile's most emblematic carmeneres... a wine with liqueur-like tones accompanied by touches of herbs and spices. The tannins have a certain reactivity, but the sensation on the palate is that of a voluptuous, big, and generous wine. A typical example from the warm 2020 vintage." - Descorchados 2023

2020 ~ 93 Points. - Tim Atkin MW, Chile Special Report 2022

 $2020 \sim 91$ Points. "This carmenere is full bodied and displays notes of cherry and red plum contrasting herbs and coffee on a fresh palate. Lively acidity and supple tannins make an enjoyable mouthfeel. A lasting finish exhibits hints of peppercorn." - Wine Enthusiast, Dec/2022

OTHER INFO

The grapes come from a specially chosen vineyard in Peumo, on the western side of the Cachapoal Valley, as area known for producing the best Carmenere wines in Chile. The Peumo are in particular enjoys a climate that is quite apt for Carmenere. Its latitude ensures high temperatures throughout much of the grape ripening period but its proximity to the coast also exerts a mild influence, with soft breezes on summer afternoons that enable the grapes to better conserve their acidity, resulting in a wine with fresher flavours and aromas.

