



ALGORTA

ICON CARMÉNÈRE
SINGLE VINEYARD

An iconic wine from a single vineyard, representing all those who passionately tended our wonderful old Carmenere vines in Peumo. Only 1,198 bottles made it to the finish line, resulting in a unique, elegant, and balanced wine.

If it's Carmenere, it's Algorta.

CLIMATE	MEDITERRANEAN, WITH HOT SUMMERS DURING THE DAY AND COOL NIGHTS. THIS ICON EXPRESSES THE BEST OF THE TERROIR RENOWNED FOR PRODUCING THE FINEST CARMENERE IN CHILE.
AGING	12 MONTHS IN AUSTRIAN (STOCKINGER) UNTOUCHED FODRES. THE BLEND HAS A "TOUCH" DEPENDING ON THE VINTAGE. IN 2022, WE INCORPORATED A FEW LITERS OF AN EXTRAORDINARY SYRAH THAT WAS AGED IN CLAY AMPHORAE FOR 12 MONTHS. WE INTEGRATED THE FINAL BLEND FOR 6 MONTHS AND BOTTLED IT.
PAIRING	RECOMMENDED WITH VENISON, LAMB WITH SPICY SAUCES, AND MATURE CHEESES.
TASTING NOTES	COLOR: DENSE CARMINE RED. AROMA: EXPRESSIVE, WITH NOTES OF BLACKCURRANTS, ROASTED RED PEPPER, AND GRAPHITE. PALATE: VERY ELEGANT, SILKY, GENTLE, FULL-BODIED BUT NOT HEAVY, PURE DELICACY, BALANCED, WITH HINTS OF PEUMO.
STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE. READY TO DRINK NOW OR WITHIN THE NEXT 15 YEARS.
SERVING RECOMMENDATION	NO MORE THAN 16°C. DECANT 45 MINUTES BEFORE SERVING.



YEAR
2022



ALC.
14,0%



GRAPE
CARMENERE



D.O.
PEUMO

