

# PRESUMIDO

## Presumido Carménère 2019 by Casa Bauzá

Carménère is a variety that truly shines in the Northern Maipo Valley. This is why those of us who work in the vineyards call it 'Presumido', which is Spanish for 'boastful'. This wine is a tribute not only to Carménère itself, but also to the way in which it grows in this particular valley.

We have dedicated ourselves to understanding the special conditions of each of our terroirs, which have led us to specialize in red varieties such as Cabernet Sauvignon, Syrah, Carménère and Petit Verdot. We are especially interested in capturing the expression of our origin in each of our wines, which is why we hand pick and select our 100% organic grapes. This particular 'version' of Carménère is influenced by the solar conditions, thermal oscillation and soils of our vineyards, all of which merge into a one of a kind variety... trust us.

**Soil:** Coluvial with traces of clay.

**Age of the vineyard:** 1998.

**Trellis driving system**

**Weight per vine:** 1.8 kg.

Harvested dates: Carménère 10/04/2019- Carignan 10/03/2019- Cabernet Sauvignon 4/04/2019.

Once the grapes arrive to the cellar, are selected in a special vibrant table, after remove stems and left inside a stainless steel tanks. After which it undertook a 5 days cold maceration at 7°C and alcoholic fermentation with selected yeasts between 20 and 26°C in order to preserve its aromas. We made pumpovers during the alcoholic fermentation. The wine leave for an additional 10 days in contact with skins and seeds in order to preserve its aromas and increase the volume in mouth

Unlike other red varieties, Presumido' is best served at no more than 16°C.

When pairing with foods we highly recommend spicy dishes such as grilled meats and vegetables.



"PRESUMIDO", Carménère 2019

### Composition:

Carménère 90%

Carignan 5%

Cabernet Sauvignon 5%

Maipo Valley, Til Til area.

**PH:** 3,60

**Acidity:** 5,7 g/L expressed in tartaric acid

**Alcohol:** 13,5 % v/v

**AV:** 0,62 g/L expressed in tartaric acid

**MR:** 2,5 g/L

**Contains sulfites**

**Aging:** 15 months in: 40 % french oak barrels of second, third, fourth and fifth use

20% Flex cube.

30% Italian Foudre.

10% Concrete egg.

Bottling date September 2020.

### Tasting notes:

**Color:** Deep ruby red with violet hues.

**Nose:** Abundant strawberry notes in a very fresh expression. Floral notes like violet petals, black pepper and liquorish. In its best expression, Carménère manages to merge its spicy initial notes with the smokey tobacco leaves notes which come from the oak barrels and foudres in which it is kept. Graphito and sutil earthy notes coming up, something very common from this vineyard in Northern Maipo wine region.

**Mouth:** It is a balanced, young and vibrant wine. Consistent with its aromatic preview, 'Presumido' combines great character with great softness, as well as medium body, sweet, round tannins, which define the persistence and pleasurable ending of 'Presumido'.