WINES
BY JP MARTIN

RUMAY
CARMENÈRE 2023

VINEYARD DESCRIPTION

The RUMAY Carmenère comes from vineyards planted in 2000, when some of the viticulture projects in the Limarí Valley started, alongside Agrícola Tamaya. Although the variety is not planted in the ideal soil, it is a Carmenère that expresses its origin quite well. The vineyards are located on the northern plateau of the Limarí, about 27 kilometers from the Pacific Ocean. They are situated on alluvial soil, with a first layer of clay loam and a second layer that is more sandy, featuring rounded stones and a presence of calcareous materials.

APPELLATION
Limarí Valley AOC, Chile

ELEVATION	DISTANCE FROM THE SEA	YEAR OF PLANTING
252 msnm	27 km	2000

VARIETY
100% Carmenère

PLANTING SYSTEM
Simple trellis system/ 6,250 vines per hectare

WINE DESCRIPTION

RUMAY is an atypical Carmenère, because it breaks the classic mold of a Carmenère from the central valley. Having been vinified for more than 15 years in a coastal influenced area, the wine is fresh, with herbal nuances and good black fruit character, along with a juicy mouthfeel.

VINIFICATION

Harvested by hand in 10 kg trays. The grapes were destemmed and underwent cold maceration in stainless steel tanks for 4 days. After fermentation, the wine underwent post-fermentation maceration for about 15 days. The wine was naturally decanted for 30 days and then aged in barrels for 14 months.

HARVEST DATE	BOTTLING DATE	PRODUCTION
April 25, 2023	October 10, 2025	2.121 bottles 750 cc

AGING
14 months in Bordeaux French oak barrels. 25%of first use; 25% of second and third use and the other 50% of more than 4 uses.

TECHNICAL INFORMATION

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,8%	3,58	5,55 g/l	2,65 g/l