

Alchemy

CARMENERE

Cachapoal Valley

Alchemy Carmenerere made from grapes 100% harvested by hand and then 100% destemmed by hand. Our grapes never touch a crusher or de-stemmer, pumps and are bottled un-fined and unfiltered. Grapes are fermented with native yeasts in small open top vessels, then gently pressed using small hydro presses that extract the juice slowly and gently as to not extract astringent tannins. Wines are settled and then transferred using gravity in French oak barrels where they spend the next 12 months aging. The result is a wine with exception dark purple color, aromas of violets, dark red fruits, tobacco and spice. It's soft, supple mouth feel is a result of the gentle care give to the winemaking process.

Technical data

Pairings:	BBQ beef, roasted lamb, rich cheeses, and mushroom dishes.
Varietal:	100% Carménère
Appelation:	Cachapoal Valley, Chile
Alcohol:	14.1 %
PH:	3.65
TA:	5.1 g/L
Residual Sugar:	0.8 g/L
Barrel aging:	18 months in French oak, 20% New
Production:	500 cases
Aging Potential:	8-10 years

ALCHEMY IS A HAND-MADE CREATION OF WINEMAKER ALPHONSE DEROSE AND FRIENDS. INSPIRED BY A LATE NIGHT EVENING OF MUSIC PLAYED BY CHILEAN FRIENDS JUAN PABLO AND OMAR, THE THREE CONCOCTED A VISION OF ONLY THE BEST GRAPES BEING PROCESSED 100% BY HAND. EACH BERRY IS HAND REMOVED FROM EVERY CLUSTER ONE BY ONE. THE RESULT IS A ROBUST WINE WITH AROMAS OF DARK RED FRUITS, SPICE AND TOAST. ALCHEMY IS ONLY PRODUCED FROM EXCEPTIONAL YEARS AND HAS LIMITED AVAILABILITY.

