

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PACCAR	Pacifico Sur	Chile	Central Valley
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Carmenere	13.5%	No	Screwcap



Background

The Central Valley is arguably Chile's most important wine region, housing both the capital, Santiago, and many of the country's oldest vineyards. The valley runs an impressive 400km north to south, taking in the sub-regions of Rapel, Maule and Curicó. Region del Sur is just south of the Central Valley and includes the sub-regions of Itata and Bio y Bio. The Andes influence the climate of the Central Valley dramatically, providing essential water for irrigation from snowmelt. Coastal fogs moderate the temperature whilst the alluvial soil is perfect for grape-growing. Further south, the Region del Sur is cooler and wetter. Tutunjian are a family-owned winery founded in 1995 when American businessman, Edward Tutunjian visited Chile and fell in love with the country and its wines. Deciding to invest in Chilean wine, he bought his first vineyard in the prestigious Curicó Valley.

Winemaking

Hand-harvested, the grapes are fermented in stainless steel tanks between 28-30°C for seven days. Post-fermentation, the wine is left to macerate on its skins for five days to aid further extraction of flavour and body. The resulting wine is aged for three months in stainless steel prior to bottling.

Tasting & Pairing

Refined aromas of ripe plums, berries and bramble fruit. These rich, earthy berry flavours translate onto the palate where they are supported by soft warm spice and a hint of smoke. Fantastic depth and concentration of flavour in a full-bodied style. An intense, lingering finish.

Very good with a charcuterie board, but also spicy dishes such as steak with a chimichurri sauce.

Sustainability & Extra Information

Vegetarian, Vegan