

We had the vision of making wine only from the best fruit and processed by hand. Each grape is removed from the stem one by one, gently pressed and fermented in small containers with native yeasts. The wine is then allowed to age in French oak barrels for 18 months before being bottled. The result of each process carries over to this wine. You'll enjoy full potential of our Almahue Valley vineyards which are some of the oldest vines of Chile. Our Carmenere is soft in its mouthfeel and complemented by elegant tannins with aromas of red berries and spices.

Technical data

Alcohol: 14.1%

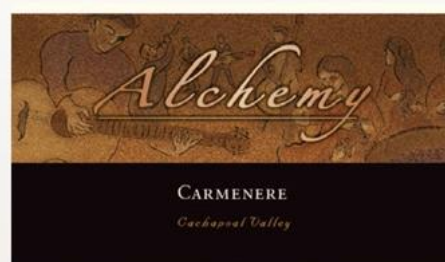
Appilation: Cachapoal Valley, Chile

Cellaring: 100% French Oak

Blend: 100% Carmenere

Production: 500 cases

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 WITH ONLY 250 CASES PRODUCED!



Safrá 2015. EXPOVINIS 2016, São Paulo 14 a 16/06/2016.