



UNITED CELLARS

CHILE



VIÑA MARTY

Pirca Carmenere Gran Reserva 2014

"Carmenere at its Best"

Pirca is a unique style of a wall construction, traditionally created in Chile. Pirca is made of large stones which come from the vineyard and are mixed with mud and straw. When formed, the Pirca is covered on top with a layer of tiles to protect it from the rain. The nature of a Pirca aims to represent the influence of the terroir in these wines. The tradition and complexity found in a Pirca can be easily compared to our wines, which are the best expression of the place they come from.

Production

Harvest by hand. Alcoholic and malolactic fermentation in stainless steel tanks with an average length of 8-12 days, and temperatures about 24°C – 26°C. 6 months new french oak

Tasting Notes

Deep ruby red with purple hues

Intense spices aromas, very characteristic of the varietal with black fruit such as prunes and cherries. Notes of black pepper and chocolate are contributing to its beautiful complexity.

The aromas are perfectly represented in the palate but intensified. Spicy and fruity, with a mouthwatering acidity and silky tannins. Full-bodied, thanks to the just right amount of oak, giving structure and complementing the profile. A delicate, round, and long finish full of flavors that reminds you of figs, prunes, and a peppery hint that enhances all together delivering a true example of Chilean Carmenère.

Accolades

90 – Pirca Carmenere Gran Reserva 2014 – James Suckling

Appellation

DO Maule Valley

Location

Curicó

Winery Size

60 HA

Winemaker

Pascal Marty

Varieties

100% Carmenere

Aging

6 months new French oak

Age of Vines

60 Years

Elevation

220 m

Soil

Lime sandish

Max Yield

Density of 8.000 Plants/ha

Alcohol Content

14 %

Production

30.000 Bottles

Farming

Sustainable