

CONCHA Y TORO

Reviews & Accolades

MARQUES DE CASA CONCHA CARMENERE 2015

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, April 2017

5 Stars & 18.5 / 20 Points

Saturated black-red colour with youthful purple hues. The nose is full with initially stylishly restrained aromas that unfold to show deeply concentrated ripe blackberry fruit with cassis notes, along with blackberries and subtle notes of dark herbs and fine pencil oak elements. Medium-full bodied, the palate is rich and vibrant with flavours of ripe blackcurrants and blackberries, along with notes of cassis liqueur, unfolding nuances of savoury herbs. The fruit forms a deep and well-concentrated core which is supported by considerable fine-grained tannin extraction. The mouthfeel is enlivened by fresh, lacy acidity and the wine carries with good power and drive to a long and sustained finish of blackcurrants. This is a rich blackcurrant and blackberry fruited Carmenere with fine structure, concentration and a fresh mouthfeel. Match with roast lamb and beef dishes over the next 7-9 years. A blend of 90% Carmenere and 10% Cabernet Sauvignon from Peumo, Cachapoal Valley, vines planted 1994-1996, fermented to 14.0% alc., the wine aged 16 months in French oak barrels.

INTERNATIONAL WINE CHALLENGE

May 2017

Puemo Carmenere Trophy & Gold Medal

Beautifully fragrant style, with floral and pure aromatics and a sleek, refined palate. Elegantly generous, with soft gentle fruit and balancing resistance from lightly sappy tannins.