



**Luis Gutiérrez**



*"The 2010 Herencia Carménère comes in a nice but very heavy bottle (beware of the carbon footprint!) and is a classical, serious and somehow backward Carménère; it has black fruit and spices, and is very nicely ripe. It comes from two places that are renowned for Carménère: Peumo and Los Lingues. The fruit is ripe without excess and I don't see any of the green or chocolate aromas that for whatever reason are so common in this varietal. The alcohol level is also contained, or at least it feels balanced (at s it's 15.3% according to the technical data!). Quite full-bodied with fine-grained tannins, this is an XL Carménère in balance."*

