

UNDURRAGA

ESTABLISHED IN 1885



Aliwen Carménère

Country:	Chile	Region:	Central Valley
Type:	Red	Varietal:	Carmenere
Format:	12 x 750ml		

BC	AB	SK	MB
+298024			
Listed			

TASTING NOTES

Colour:	A beautiful violet-red.
Aroma:	Ripe fruit, spices and oak blended perfectly with a hint of mocha and tobacco.
Taste:	Fresh and juicy, full of sweet and smooth tannins, and presenting a perfect balance between fruit and oak.
Food:	Meats, poultry, and cheeses - perfect with gratin eggplant.

AWARDS & ACCOLADES

2024 ~ "Aliwen is often interpreted to mean 'sacred tree' or 'tree of life,' reflecting the indigenous Mapuche peoples' worldview in which trees are living, spiritual connectors between the earth, people, and the wider universe. Look for a fragrant carmenere nose full of ripe red fruits, spice, and oak streaked with mocha and tobacco. It is a fresh, juicy red with ripe, sweet tannins and an earthy desert scrub. This carmenere hails from the Rapel Valley. On average, about 70% of the wine underwent malolactic fermentation and was aged for nine months in a mix of second, third, and fourth use French, American, and Hungarian oak barrels. The remaining 30% was stored in stainless steel tanks." - Anthony Gismondi - Gismondi on Wine, Feb/2026

2024 ~ 3 robust, grill-worthy reds for the season" B. There are refreshing red wines to serve this time of year, reds that bring a lighter touch and evident acidity — and may even benefit from a slight chill before serving. But barbecue-ready reds tend to fall in a different category. The best are bold and fulsome without coming across heavy or overly oaked, which nicely describes this bottle of Aliwen Carménère. Aromas of plush black fruit and tobacco lead into a bold, slightly spicy style with definite fruit-forward tones and good intensity to finish. This grippy red will marry very well with grilled rib-eye or lamb chops, ideally served with an herby chimichurri." - James Nevison - The Province, Jun/2026

2022 ~ 90 Points. - Club de Amantes del Vino Guía Mesa de Cata, 2025

OTHER INFO

Fermentation

Fermentation took place in stainless steel tanks with automatic temperature control. It lasted an average of 7.5 days at a maximum temperature of 28°C. Three pumpovers were performed daily with two delestages halfway through fermentation. Post-fermentation maceration lasted an average of 10 days.

Aging

Seventy percent of the wine was aged in second- and third-use French, American, and Hungarian barrels for an average of nine months, during which malolactic fermentation also took place. The remaining 30% remained in stainless steel tanks to provide the wine with a fruity component.



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