

Carménère

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VARIETALS	100% Carménère
VINTAGE	2021
REGION	Maule Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE NOSE PALATE	Intense dark-violet color. The wine features aromas of fresh red fruit, hints of plums, jam and spices. Tannins are sweet and velvety, leading to a smooth and spicy finish.
VINIFICATION	The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a sevenday period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.
PAIRING	It matches soft, red meats, poultry and soft cheeses.

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