

CAMINO DE CHILE

Malbec

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| VARIETALS | 100% Malbec |
| VINTAGE | 2018 |
| REGION | Maule Valley, Central Valley, Chile |
| TECHNICAL DATA | Alcohol 12.5% |
| APPEARANCE | Rich ruby-red colour with terracota rims. |
| NOSE | On the nose, aroma of black plums, cherries and violet. |
| PALATE | Elegant with good balance. Its tannins are soft and mature. |
| VINIFICATION | The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit. |
| PAIRING | A great choice to match with red meats, fine herbs based dishes or grilled vegetables. |

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