



CASAS DEL BOSQUE

Gran Reserva Carménère

www.casasdelbosque.cl



VARIETALS	100% Carménère
VINTAGE	2021
REGION	Cachapoal Valley, Chile
TECHNICAL DATA	Alcohol 14% Total acidity 6.8 g/l Residual sugar 1.88 g/l pH 3.75
APPEARANCE	Intense ruby color.
NOSE	The cool year reflects a lighter and a more perfumed aromatic profile that leans a bit less towards the ripe fruit. Spicy notes fuse with aromas of plums and blackberries.
PALATE	On palate the wine shows elegance, with a freshness derived from an uncommon acidity. The finish is broad and denotes an absence of astringent or bitter tannins.
AGEING	Aged in French oak barrels (20% new and 80% used) for 10 months.
PAIRING	A favorite to pair with traditional Chilean cuisine, which includes onions and peppers. It goes very well too with soy-based dishes, including pork, duck or greens.
READINESS FOR DRINKING	Enjoy now or store it for up to 5 to 10 years.
RATINGS	 
ORDER CODE	CH199