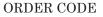
CAMINO DE CHILE Merlot



VARIETALS	100% Merlot
VINTAGE	2023
REGION	Maule Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE NOSE PALATE	Bright ruby, violet colour. The wine has intense aroma with abundant notes of ripe red fruits, plum and pepper. Tannins are sweet and velvety, with a long and lingering finish.
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	Ideal as a company for roast beef, pork, pasta and fresh cheese.



CH136



VINUM LECTOR