



CAMINO DE CHILE

Carménère

www.deaguirre.cl

VARIETALS	100% Carménère
VINTAGE	2024
REGION	Maule Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 12,5%
APPEARANCE	Intense dark-violet color.
NOSE	The wine features aromas of fresh red fruit, hints of plums, jam and spices.
PALATE	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 seven-day 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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