


CASAS DEL BOSQUE

Gran Reserva Carménère

www.casasdelbosque.cl



VARIETALS	100% Carménère
VINTAGE	2024
REGION	Cachapoal Valley, Chile
TECHNICAL DATA	Alcohol 14% Total acidity 5.7 g/l Residual sugar 1.9 g/l pH 3.75
APPEARANCE	Deep ruby red.
NOSE	Aromas of red bell pepper and roasted red bell pepper are the characteristic of this vintage. The slightly menthol notes combine with floral notes such as violets, denoting an elegant primary expression.
PALATE	The entry on the palate is soft, round, giving an almost warm sensation. An elegant and integrated acid sensation appears, which gives the wine nerve and a clean finish.
AGEING	Aged for 10 months in a mix of American and French oak barrels, both new and used.
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.
RATINGS	4.1  ★★★★★ vivino
ORDER CODE	CH0199