

CARMENERE 2023

WINE OF CHILE

VINEYARD REGION | PEUMO, VALLE DEL CACHAPOAL.

100% Carmenère

Maturation

This wine is aged in French oak for ten months.

Nose

It shows a good aromatic intensity with notes of red paprika, black pepper, bay leaf, cherry, plum, hibiscus, clove, and black plum.

Palate

Good body, concentration, and fruit intensity, rounded off by the attributes supplemented by the French oak. Medium acidity, soft and enfolding tannins, with a persistent finish.

Food Matches

Stews, pot roasts, lean meats, roasted vegetables. Server at 16-18°C.

ALC/VOL: 14% / ACIDITY: 5,64 (in tartaric acid) PH: 3,52 / MR: 2,47



