

## CARMENERE

Violet and exotic intense red color. The aromas show touches of spice and chocolate, typical of this variety. In mouth, pleasant notes of pepper and fruit essence mingle together to provide a memorable finish

Origin Chile

Denomination Central Valley
Type Red Wine
Variety Carmenere

Bottle Sizes 750ml

Viticulture Vertical shoot positioning

Vinification 8 days fermentation at 28°C / 82°F

5 days maceration

Alcohol 13% Alc. Vol.

Residual Sugar 1,9 gr/L Total Acidity 3,7 gr/L

Serving Temperature 18°C / 64°F

