



RESERVA CARMENÈRE

Tasting Notes

Part of this wine has been aged for 10 months in American and French oak barrels. This wine has an intense red colour, with elegant and complex aromas of blueberries, cassis and chocolate, in the mouth it has great balance with soft and integrated tannins. Excellent with all kind of meats.



Grape Variety: Carmenère.



Region of Origin: Colchagua Valley.



Soil: Average depth, clay loam with drip irrigation.



Altitude: 250 m a. s. l.



Climate: Dry and continental with great sun exposure allowing perfect ripening.



Vine cultivation: Vertical shoot position trellising.



Harvest Detail: 1st and 2nd week of May.



Alcohol content: 13.5 % v/v