



CARMENERE RESERVA

2017

TECHNICAL NOTES

Appellation
Rengo – Cachapoal Valley, Chile

Variety
100% Carménère

Alcohol
13,5%

Total Acidity
3,40 g/L (H₂SO₄)

pH
3,64

Residual Sugar
2,77 g/L

TASTING NOTES

Deep ruby-red colour with dark shades of violet. The nose shows delicate aromas of black fruits, black berries with notes of mocha, green pepper and bacon. The palate is big, round, supple with notes of species, herbs and sweet green pepper. The velvety and matured tannins provide a long and pleasant finish with coffee and toasted notes.

Ideal to serve at 16-18°C with chicken, turkey, quail, pork, grilled fish and pasta.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic wine growing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley.

The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

