



CARMENERE VALDEMORO

2017

TECHNICAL NOTES

Appellation

Rengo - Central Valley, Chile

Variety

85% Carmenera
15% Merlot

Alcohol

13%

Total Acidity

3,11 g/L (H₂SO₄)

pH

3,61

Residual Sugar

2,53 g/L

TASTING NOTES

Bright deep red colour with violet hues. Intense fruit in the nose, with aromas of cherry ripe plums and black pepper. The taste is fruity, spicy and fresh. It has medium body yet it is persistent in the mouth, silky and rounded tannins provide the wine a pleasant finish with notes of chocolate.

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

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapual 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 back-drop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

