



CARMENERE

ORIGIN:
Colchagua Valley

VINTAGE:
2015

SOIL:
Clayey

AGEING:
Aged in French oak barrels

COLOUR:
Ruby red, intense with notes of violet, deep

NOSE:
Blackberries and black chocolate and toasted oak barrels

PALATE:
Smooth, creamy, chocolate notes with long finish

FOOD PAITING:
Red meats, smoked meats, pork, lamb