

CARMENERE

ORIGIN:

Colchagua Valley

VINTAGE:

2015

SOIL:

Clay loam

AGEING:

Aged in French oak barrels

COLOUR:

Ruby red, intense with notes of violet, deep

NOSE:

Delicious fruit flavors. Blackberries, chocolate, nuts

PALATE:

Blackberries and chocolate, complex body

FOOD PAITING:

Red meats, stews