



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