



## Carmènère

D.O. Rapel Valley

**GRAPE:** Carmenere

**ALCOHOLIC DEGREE:** 14% Vol.

**CURRENT VINTAGE:** 2016

**VINIFICATION:**

Alcoholic fermentation between 27° to 29°, to obtain better color and structure. It is completed and complemented with malolactic fermentation. The wine then goes for 16 months in French barrels of 1st use.

**CLEANING AND FILTERING:**

Once the mixture is ready, the wine is smoothly rinsed and established at low temperatures, as long as necessary.

**PAIRING RECOMMENDATION:**

Leg of lamb its point, confit of Peking Duck with orange sauce or homemade truffles with earthy textures.

**WINEMAKER:**

JOSE TOMAS CORREA LISONI

**TASTING NOTES FROM WINEMAKER:**

Ruby red color and purple tones. Herbaceous nose, intense eucalyptus and toasted black pepper product of French wood, for almost 16 months. In the mouth the red fruit, the berries are integrated with agility, complexity to the wood that provides chocolate and roasted Colombian coffee. The acidity was elegantly balanced, its tannins are marked, without seeking to be invasive and the end is long and slow, a perfect example of the great Carmenere from Rapel Valley, very close to Peumo. Our Family Reserve wine line, as they indicate, is the seal of the Correa family, the details in this bottle, as well as the seal of wax sealing, plus the best qualities of wines that we use, force us as with our family, to care and take care of every detail, to end with an excellent wine, proof of our passion for excellence and more than 100 years of family tradition. Decant for 30 minutes if possible and drink ideally at 18 °.