



## Carménère

D.O. Central Valley

**GRAPE:** Carmenere

**ALCOHOLIC DEGREE:** 13,0% Vol.

**CURRENT VINTAGE:** 2017

**VINIFICATION:**

Alcoholic fermentation between 27° to 29°, to obtain better color and structure. It is completed and complemented with malolactic fermentation

**CLEANING AND FILTERING:**

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

**PAIRING RECOMMENDATION:**

Asian foods (Thai or Chinese), Empanadas and meals with spices or high flavoring level.

**WINEMAKER:**

JOSE TOMAS CORREA LISONI

**TASTING NOTES FROM WINEMAKER:**

Color Intense ruby red. Soft floral aromas and herbal tones, red fruits and vanilla on the palate. The acidity is marked but delicate, firm tannins and a medium finish. Our Selection Line is characterized by a greater respect for fruit and fine woods.