



CARMENERE

2019

Composition:

Carmenere 100%
Colchagua Valley

Analysis:

Alcohol 13.0%
pH 3.7
Total acidity 4.2
Residual sugar 2.7

Aging:

Stainless Steel

Produced Quantity:

5,758 bottles

Tasting notes:

Intense and bright ruby color. On the nose it presents notes of raspberries, blackberries and ripe blueberries. Delicate notes of roses and black pepper. Its mouth is intense, pleasant and full of blackberries, blueberries and black and white pepper. Medium volume, balanced acidity.

