

CAMINO DE CHILE

Carménère

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| VARIETALS | 100% Carménère |
| VINTAGE | 2023 |
| REGION | Maule Valley, Central Valley, Chile |
| TECHNICAL DATA | Alcohol 12.5% |
| APPEARANCE | Intense dark-violet color. |
| NOSE | The wine features aromas of fresh red fruit, hints of plums, jam and spices. |
| PALATE | Tannins are sweet and velvety, leading to a smooth and spicy finish. |
| VINIFICATION | The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit. |
| PAIRING | It matches soft, red meats, poultry and soft cheeses. |

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