



Carmenerre 2010

Variety: 100% Carmenerre.

Origin: Rapel Valley.

Soil: Coluvial, average depth and clay-loam texture.

Climate: Semiarid Mediterranean with high thermal amplitude.

Aging: In French and American oak barrels for 8 months.

Alcohol: 13,4%

PH: 3,57

Winemaker's Notes:

Carmenerre, originally from the Médoc region, has been grown in Chile for over a century, after surviving the phylloxera outbreak that ravaged Europe's vineyards in the late nineteenth century.

This Carmenerre has an intense red colour with purple dyes. An expressive wine, rich in fruity and spices aromas, with some chocolate notes. Presents a good structure, soft and juicy.