

UNDURRAGA

ESTABLISHED IN 1885

CARMÉNÈRE

- CENTRAL VALLEY -



VARIETY: 85% Carménère – 15% Syrah

HARVEST: The grapes were harvested in 500 kilo bins.

SOIL: Sedimentary, with an average texture, loamy to clayey loam and well drained.

WEATHER: Humid mediterranean

AGING: Took place in stainless steel vats, between 2 to 5 months.

COLOUR: Intense violet colour

NOSE: Fruity aroma, with hints of plums and spices.

PALATE: Soft and good intensity

PAIRING:

✓ PASTAS

✓ RISOTTOS

✓ LAMB



16 – 18°C.

WINEMAKER: Patricio Lucero



ESTATE GROWN - VINO DE CHILE

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