



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.

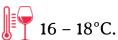
PALATE: Soft and good intensity

PAIRING:









WINEMAKER: Patricio Lucero

