

MARCHILE



Country: Chile

D.O: Valle de Colchagua

Variety: Carménère

Vintage: 2022

Alcohol: 13,5

Harvest

The grapes were sourced from "El Aumento" and "San Juan" Vineyards. They were harvested during the second week of April when they reached optimal maturity and ripeness.

Winemaking

The fermentation took place in stainless steel tanks for 7 to 10 days at 27° C, then the malolactic fermentation took place naturally.

Tasting Notes

Bright ruby red color with blue hues. On the nose, very expressive fruity character. Displays delicious red fruit and jammy aromas with a touch of spiciness. On the palate has a medium acidity and soft tannins. Has a pleasant and persistent finish.