



WINE OF CHILE
CAMARERO
VALLE CENTRAL

VARIETAL

Description

Variety: Carménère
Appellation: D.O. Valle Central
Winemaker: Sergio Correa Undurraga
Bottling: Estate bottled
Alcohol: 12,5°

Vineyards and Terroir The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

Vinification The grapes were harvested at the end of April. The must it was 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 wine is stabilized and filtered carefully to keep all the fruit.

Notes From Our Winemaker Our Carménère has an intense dark-violet color. The wine features aromas of fresh red fruit and hints of plums. Its tannins are sweet and velvety. It matches soft, red meats, poultry and soft cheeses.

Recommended Serving Temperature Serving temperature between 16° - 18°C

