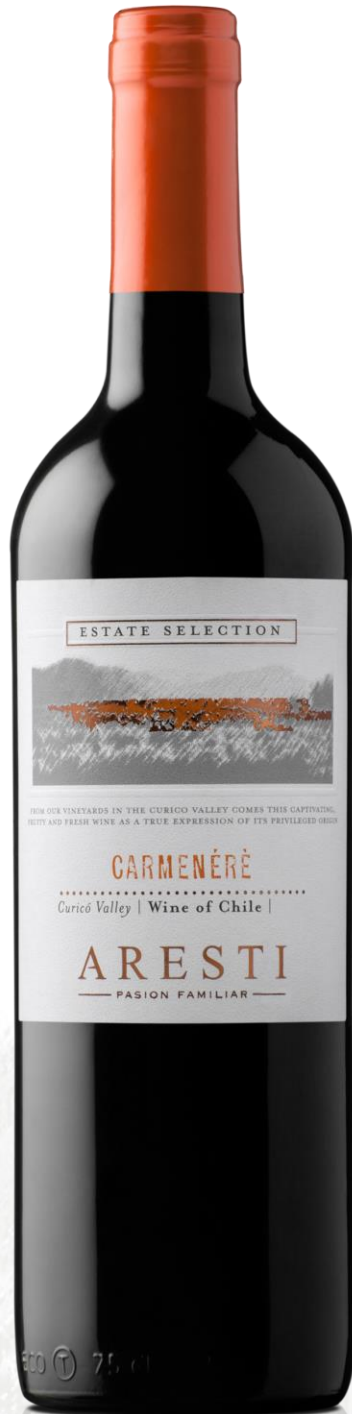


ESTATE SELECTION

From our own vines in the heart of Curicó Valley, these wines are born with freshness, great expression and youngness. They reflect with honesty its origin and the Aresti essence.



CARMÉNÈRE

Origin:

Carménère is a variety that matures late and requires hot, sunny days during the ripening season. For this reason, our Carménère crop grows in warm areas and is harvested by mid May.

Winemaking:

Grapes were gently threshed and crushed. Afterwards, fermentation took place in stainless steel tanks for 8 days at 27 to 28 ° C. After fermentation, the delicate process of aging began, part of which is in oak. This allows for a nice balance between fruits and oak notes.

Tasting Notes:

This wine is both dry and smooth displaying blackberry jam, plums and cedar aromas. In the mouth, it presents slightly spicy flavors with nice tannins, it is well balanced and delivers a pleasant, persistent finish.

Food Paring:

The perfect match for chicken, pate, veal, pork, sausage or Italian dishes like cannelloni and gnocchi.

Technical Information

Carménère 85%
Other Varieties: 15%
Apellation: Curico Valley
Alcohol: 13 %
Residual Sugar: 4,0 g/l
Ph: 3.6