

PUROANDES

CARMENERE

Violet and exotic intense red color. The aromas show touches of spice and chocolate, typical of this variety. In mouth, pleasant notes of pepper and fruit essence mingle together to provide a memorable finish.

Origin	Chile
Denomination	Maule Valley
Type	Red Wine
Variety	Carmenere
Bottle Sizes	750 ml
Viticulture	Vertical shoot positioning
Vinification	8 day fermentation at 28°C / 82°F 5 day maceration
Alcohol	13% Alc. Vol.
Residual Sugar	1,9 gr/L
Total Acidity	3,7 gr/L
Serving T°	18°C / 64 °F

