

VALDIVIESO
OF CHILE



CARMENERE WINEMAKER RESERVA

VARIETY
Carmenere 100%

APELLATION
D.O. CURICO VALLEY

HARVEST
Hand picked. Second and Third week of April.

VINEYARD

The Carmenere is predominantly sourced from selected vineyards in the Curico Valley, which is renowned for its ability to produce soft sweet red wines. We also sourced some fruit from the Curico and Maule Valley's because these valleys produce fruit with very lifted fruit profiles, which add another dimension to the final wine

VINIFICATION

- Careful hand selection.
- Bunches were gently de-stemmed.
- Fermentation is realized in stainless steel tanks for 7-10 days.
- During fermentation the skins cap is pushed by hand three times a day.
- The wine was aged for 6 months in French oak barrels.

TASTING NOTES

Dark red. Ripe plums, dark berry fruit, sweet spices coffee, chocolate and delicate smokynotes. Full and round, smooth with ripe tannins giving length and structure

Ageing Recommendations: To enjoy its freshness young now or cellar for up to 4 years.

SERVICE AND FOOD PAIRING

Ideal accompanied by pasta, stews, white meat with mild spices or grilled fish.
Serve at 16°C

