

Valdemoro Carménère 2017

Tasty, intensely spicy

D.O.:	Valle Central, Chile
Variety:	80% Carménère 20% Merlot
Alcohol:	13%
Total Acidity:	3,44g/L (H ₂ SO ₄)
pH:	3,50
Residual Sugar:	1,82 g/L

TASTING NOTES

Deep red color with violet hues. Intense fruit in the nose, with aromas of cherry ripe plums and black pepper. The taste has a sweet note at first, fruity, spicy and fresh. It has medium body yet it is persistent in the mouth, silky and rounded tannins provide the wine a pleasant finish with notes of chocolate and confiture.

Ideal to serve at 16-18°C, with white meats, turkey, quail, pork, grilled fish and pasta.



VINEYARDS

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.