

CLAS CONDES

VINEYARD SELECTION

CARMENÈRE

Valley and Vineyards

The grapes for this particular wine were harvested from selected vineyards in Chile's Central Valley. This valley is particularly characterized for having clearly defined seasons with cool, rainy winters and warm summers with high daytime temperatures moderated by cool nights. The grapes are able to ripen fully thanks to the excellent exposure to the sun, dry summers and a lack of rain at the time of harvest.

Fermentation and Ageing

The must is fermented in stainless steel tanks with selected yeasts at 28°C–30°C (82°–86°F) for 5 days, followed by extended 10-day post-fermentation skin contact at 25°C (77°F).

Tasting Notes

Our wine has a bright ruby red color with violet hues. It's aromas recall ripe red fruits combined with spicy notes. Medium bodied with good structure on the palate, the wine has silky ripe tannins and a very persistent finish.

Food Pairing Suggestions

Pastas, red meats, pork, game birds and cheese.
Serve at 18°C (64°F).

Ageing Potential

Enjoy it now

