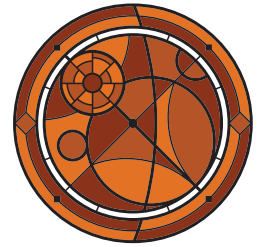


RESERVA

Vitral



CARMENERRE 2014

GRAPE: Carmenerre

HARVEST: Hand-picked and mechanical harvest. April - May.

APPELLATION: Rapel Valley

SOIL: Hillside, benchland and riverbench associated soils.

CLIMATE: Cold with Andes and Coastal modest influence.

AGING: In stainless steel tank for 10 months



COLOUR: Intense dark deep purple.

AROMA: Luscious fruit flavours: dark plums and black currant, black chocolate with hints of coffee and toasted american oak.

PALATE: Notes of dark plums and spice, generously framed by toasty American oak with a soft and well-structured mouth filling texture.



ALC: 13,5%

RESIDUAL SUGAR: 3,19 g/L

TOTAL ACIDITY: 5,25 g/L

pH: 3,51



ENJOY WITH:

Pasta, lean red meat, pork ribs, ripe cheese and pâté.



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