



CASAS PATRONALES



CHUCARO

CARMENERE

Chúcaro represents wines with great intensity of colour and fresh fruit-filled youth, which leave sweet, fresh memories on the palate. These are light, daringly soft wines, suitable for a wide range of occasions; enjoy them with food or during a conversation.



TASTING NOTES

- Varietal Composition: 100% Carménère.
- Geographic Area: San Clemente, Maule Valley.

Winemaking:

Grapes selected from vineyards and harvested carefully by hand. Alcoholic fermentation was carried out in stainless steel tanks at 27° C with selected yeasts.

Winemaker's comments:

Purplish red color. Complex aromas of black cherry, dried plums and black pepper. On the palate, fresh and juicy with hints of soft spicy and black fruits, a medium body with velvety and ripe tannins that deliver a nice finish and persistent.

Food pairing:

Enjoy with pasta, cheese, steamed vegetables and meats.

- Cellaring Recommendations: 2 to 3 years.

