



CASAS PATRONALES



VARIETALES

CARMENERE

These wines have a powerful, fruity expression that reveals each variety without embellishment, unveiling all its flavours and aromas. These wines are perfect for drinking every day with meals or as an aperitif.



TASTING NOTES

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

Winemaking:

Grapes were selected from our own vineyards and hand-harvested. They were then subjected to a cold maceration for two days. This was followed by alcoholic fermentation with selected yeasts in stainless steel tanks at 27°C.

Winemaker's comments:

This is an intense red-coloured wine with violet notes. Complex forest fruit and cherry aromas dominate the bouquet. The palate reveals cassis, tobacco, spices and ripe black plums. The finish is long and balanced.

Food pairings:

This wine pairs well with pasta, different types of cheese, salmon, tuna, chicken, Chinese food and seasoned soup.

- **Storage potential:** 3 to 4 years.

