



Caleuche Carménère

100% Carménère

Maule Valley
Alcohol: 13%

Profile

Deep garnet red with violet hues. Brimming with spices and pepper tones intertwined with tinges of ripe black fruits. In the mouth the medium persistence is loaded with ripe and round tannins that add to the structure and streamline a stylish finish. A great example of a Chilean Carmenera to allow you to discover the grape before moving to (or to taste alongside) the more complex and developed Reservas.

Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

Harvest & Winemaking

Harvest: 100% hand harvested

Harvest date: End of April and beginnings of May

Pre-fermentation - Maceration: 40% of the grapes are cold macerated for 3 to 5 days.

AF temperature: 21°C to 25°C

Fermentation Time: 5 to 7 days

Tasting notes

Black fruits | Pepper | Spices | Red Fruits

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Roasted meat- Barbecue - Green Peppercorn- Goat Cheese

When to drink: between now and 2026

