

Caleuche Reserva Carménère

100% Carménère

Maule Valley
Alcohol: 14%

Profile

Bright ruby red colour with purple highlights. In the nose we find the typical aromas of the Carménère grape: raspberry, plum, pepper, and coffee accompanied with ripe black fruits and spices. A medium bodied wine, delicate and fruit-filled palate, with good structure and abundant tannins that leave a sweet, pleasant sensation. Some chocolate and light smokiness linger on the palate in the finish. Great with roasted meats, a burger, a BBQ, and roasted vegetables.

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

Fermentation: Addition of select yeasts. AF is conducted between 26°C and 28°C (78,8°F – 82,4°F) for 5 to 8 days. MLF takes place in the presence of oak.

Ageing: 60% of the wine in French (70%) and American (30%) oak for 6 months.

Tasting notes

Raspberry | Pepper | Blackfruits | Coffee | Spices

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Roasted meat- Barbecue - Roasted vegetables - Cheese

When to drink: between now and 2028

