

CASA PALMERA



Grape variety : Cabernet Sauvignon

Production area : Central Valley

Vintage : 2023

Country of origin : Chile

Range : Varietal

Alcohol content : 13.0%

Wine type : Dry

Suitable temperature : 16 - 18°C

Net content : 750ml

Tasting Notes:

Appearance: A vivid display of ruby red.

Nose: The nose captivates with a concentrated essence of strawberries and raspberries, accompanied by a whisper of cacao.

In mouth: An enjoyable and spirited initial impression on the palate a medium-bodied offering a harmonious melding of tannins.

Pairing recommendation: Red meat with rich sauce and ripe cheese.

Production Area :

Central Valley

In this dynamic expanse, renowned for its rich tapestry of terroirs and mastery of viticultural techniques, a new chapter unfolds in the art of winemaking, showcasing extraordinary red expressions. Amidst undulating topographies, caressed by the valley's generous sunlight, Cabernet Sauvignon vines flourish, drawing sustenance from the region's nurturing microclimates and the devoted craftsmanship of passionate vintners. The resultant wines encapsulate the very spirit of the valley, with each sip a symphony celebrating the graceful fusion of terroir, grape varietal, and the vintner's adroit expertise.

