

CASA PALMERA



Grape variety : Carménère

Production area : Central Valley

Country of origin : Chile

Alcohol content : 13.0%

Suitable temperature : 16 - 18°C

Vintage : 2022

Range : Varietal

Wine type : Dry

Net content : 750ml

Tasting Notes:

Appearance: A rich, deep red hue adorned with alluring violet hint

Nose: The nose showcases an intense interplay of blackberries and dried leaves, with a tantalizing hint of spice.

In mouth: A seamless and velvety introduction on the palate, medium-bodied and impeccably integrate.

Pairing recommendation: Different kinds of cheese, meat braised in soy sause or barbecue.

Production Area :

Central Valley

This dynamic region, renowned for its diverse terroirs and exceptional viticultural practices, unveils a captivating narrative with these remarkable red creations. Across undulating landscapes and under the nurturing sun, Carménère grapes flourish, deriving richness from the valley's unique microclimates and the skillful touch of devoted winemakers. The resulting wines embody the valley's character, each sip a tribute to the harmonious fusion of terroir, grape, and the vintner's dedication. From their deep hues to evocative aromas.

