



Production area: Maule Valley Vintage: 2021

Country of origin : Chile Range : Premium

Alcohol content: 14.0% Wine type: Dry

Suitable temperature : 16 - 18°C Net content : 750ml

Tasting Notes:

Aging: Aged 18 months in French oak barrels.

Appearance: Intense red colour with bluish highlights.

Nose: Intense nose of blackberry and spices.

In mouth: Full in mouth, structured, with a long final over toast

notes and brandy.

Pairing recommendation: Oxtail in port sauce.

Production Area:

Maule Valley

Unleash your senses with our transcendent Premium Reserve Carménère-Cabernet Sauvignon from Maule's illustrious domain. Crafted by our devoted winemakers, each grape is a testament to their unwavering commitment and deep connection to the land.

Aged for **18 months** in revered French oak barrels, this elixir embodies the Maule's essence a harmonious interplay of dark fruit and alluring spices.

Savor the culmination of tradition, innovation, and the relentless pursuit of perfection in every sip. Our Premium Reserve invites you to partake in an unparalleled journey of taste and emotion, where Maule's allure converges with winemaking excellence to create an experience beyond compare.

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