

DOM MARCELO



Grape variety : Carménère-Malbec

Production area : Curico Valley

Country of origin : Chile

Alcohol content : 14.0%

Suitable temperature : 16 - 18°C

Vintage : 2021

Range : Limited Edition

Wine type : Dry

Net content : 750ml

Tasting Notes:

Aging: Aged **15 months** in French oak barrels.

Appearance: Deep garnet colour.

Nose: Intense notes of spices, black fruit, berries, minty chocolate and a smooth touch of vanilla.

In mouth: Juicy and velvety, with a spicy character that leads to a pleasantly lingering finish.

Pairing recommendation: Lamb curry, venison.

Production Area :

Curico Valley

Nestled 200 km south of Santiago, akin to the sun-kissed latitude of southern Spain, Curico Valley has become a revered Chilean wine haven. The majority of its vineyards hug the eastern foothills by the Andes, benefiting from refreshing mountain breezes, while the steadfast coastal range guards against oceanic influences. Temperature fluctuations between day and night work in harmony to bestow the wines with vibrant fruitiness and a revitalizing acidity. Elevating the experience, a limited edition Carménère-Malbec blend matures gracefully for 15 months within French oak barrels, reflecting the region's winemaking excellence. As Curico Valley advances in its viticultural journey, it continues to carve its own identity, destined to make its mark alongside esteemed wine regions.

