

# MARCELITO



**Grape variety :** Cabernet Sauvignon

**Production area :** Central Valley

**Vintage :** 2022

**Country of origin :** Chile

**Range :** Reserve

**Alcohol content :** 13.5%vol

**Wine type :** Dry

**Suitable temperature :** 16 - 18°C

**Net content :** 750ml

## Tasting Notes :

**Aging:** Aged **6 months** in French oak barrels.

**Appearance:** Deep, bright ruby red colour with red highlights.

**Nose:** Intense nose of cassis cream, berries and hints of café and vanilla.

**In mouth:** Elegant texture on the palate with sweet fruits, firm tannins and pleasant acidity.

**Pairing recommendation:** Braised meat, steak, cheese and grilled food.

## Production Area :

### Central Valley

Embark upon a voyage of enchantment guided by this wine, a vessel that encapsulates the ethereal landscape of Chile's Central Valley. This region's perfect climate and bountiful soil collaborate harmoniously, giving birth to a libation that beckons introspection, unveiling strata of succulent fruit with an echo of refreshing twilight zephyrs. A symphony of flavors nurtured for half a year within oak barrels marries seamlessly with the robust personality of Cabernet Sauvignon, culminating in an experience that resonates deeply with the senses.

