

MARCELITO



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RESERVE
6 MONTHS IN OAK BARREL

Grape variety : Carménère

Production area : Central Valley

Country of origin : Chile

Alcohol content : 13.5%

Suitable temperature : 16 - 18°C

Vintage : 2022

Range : Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes :

Aging: Aged 6 months in French oak barrels.

Appearance: Intense ruby red with purple reflections.

Nose: Very pleasant nose with hints of blackberries, chocolate and smokiness.

In mouth: Smooth and velvety with a very nice freshness, notes of dark fruits and a hint of pepper.

Pairing recommendation: Grilled baby back ribs.

Production Area :

Central Valley

Indulge in the sumptuous persona of this wine, a homage to the extravagance inherent to Chile's Central Valley. Within this realm, where sunlight pours generously and microclimates weave a diverse tapestry, grapes of lavish caliber thrive, bestowing upon us a libation that overflows with opulent fruit notes, elegantly balanced by a delicate undercurrent of acidity. Aged for six months within the embrace of oak barrels, this Carménère masterpiece attains an added layer of sophistication, as time weaves its transformative magic, further refining the symphony of flavors and textures.

