MARCELITO



Grape variety : Syrah

Production area : Central Valley Country of origin : Chile Alcohol content : 13.5% Suitable temperature : 16 - 18°C Vintage : 2021 Range : Special Reserve Wine type : Dry Net content : 750ml

Tasting Notes:

Aging: Aged **9 months** in French oak barrels.

Appearance: Deep ruby red with reddish violet

highlights.

Nose: Intense nose of raspberry, black fruits, pepper and notes of toast.

In mouth: Round and harmonious, plentiful fruit, with a smoky finish.

Pairing recommendation: Pork loin with mustard sauce.

Production Area:

Central Valley

Indulge in the enchantment of this wine, a genuine expression of the alluring charm found in Chile's Central Valley. The mesmerizing terroir and rhythmic climate of the valley come together to create a captivating narrative, presenting a wine that truly fascinates the senses. Aged for nine months in oak barrels, this wine showcases a delightful fusion of succulent fruits and invigorating acidity, with an added layer of complexity from the Syrah grapes that lends it a distinctive character.



FAMILY WINES

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MARCELITO

CENTRAL VALLEY