## MARCELITO



Grape variety : Carménère	
Production area : Central Valley	Vintage : 2022
Country of origin : Chile	Range : Varietal
Alcohol content : 13.0%	Wine type : Dry
Suitable temperature : 16 - 18°C	Net content :750ml

### Tasting Notes:

Appearance: Deep red Colour with violet highlights. Nose: Intense nose of blackberry and dry leaves with a spicy touch. In mouth: Smooth mouth entry, medium bodied, very well-blended. Pairing recommendation: Different kinds of cheese, meat braised In soy sause or barbecue.

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### Production Area:

#### **Central Valley**

Indulge in the irresistible allure of this Carménère, a testament to Chile's Central Valley terroir. The valley's captivating allure is evident in every sip, as flavors of sun-kissed fruit mingle seamlessly with a touch of natural acidity, creating a wine that beckons with its charm.

