Viña Falernia

Carménère Reserva 2022



RED STILL WINE | CHILE | ELQUI VALLEY | SUITABLE FOR VEGANS

TASTING NOTE

Ripe and fruity Carménère from Chile's northernmost wine region, offering a dollop of redcurrant jam and a scattering of green pepper.

VINIFICATION

The grapes are hand-picked, de-stemmed and crushed. Fermentation in stainless steel tanks at 26-28° C with enzymes for the colour extraction and selected yeasts. 100% malolactic fermentation is done. Aging 70% in stainless steel tanks; 30% in new French and American oak barrels for 4 months. After blending the wine is clarified, gently filtered and bottled.

FOOD MATCHING

Excellent with big flavours, maybe beef or other rich sauce based dishes.

SIZE	75cl
VINTAGE	2022
ABV	14%
GRAPE VARIETIES	Carménère (100%)
CLOSURE	Screw cap
SKU CODE	68386122
EXPRESSION	Red, Warm and Spicy
COUNTRY	Chile
REGION	Elqui Valley
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.87
TOTAL ACIDITY	5.1g/l Tartaric
RESIDUAL SUGAR	2.78g/l
SKU	68386122