

ESTATE SELECTION

ARESTI

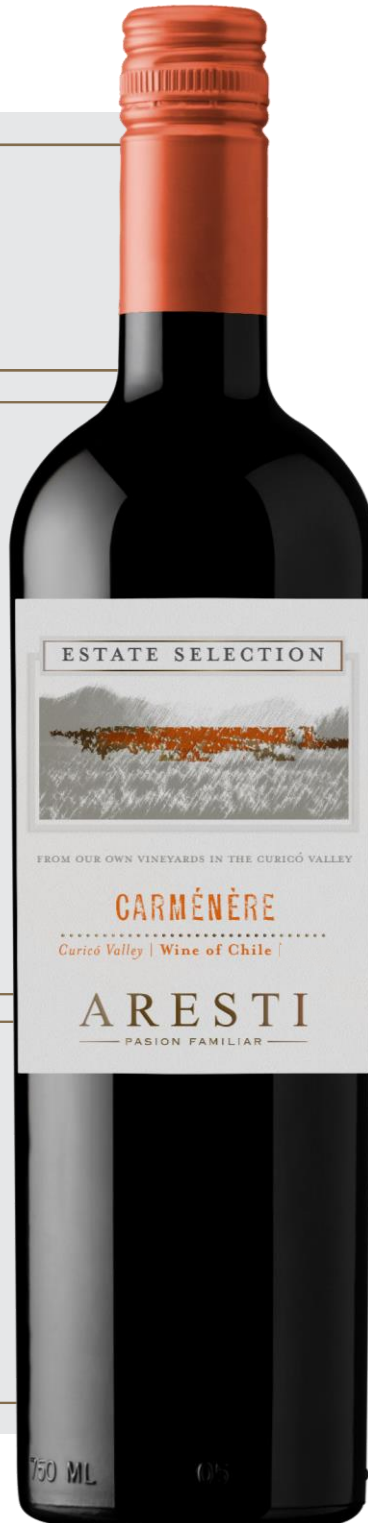
— PASION FAMILIAR —

CARMÉNÈRE CURICÓ VALLEY

OUR OWN VINEYARDS LOCATED
AT THE HEART OF THE CURICÓ
VALLEY GIVE BIRTH TO THESE
FRESH, EXPRESSIVE AND YOUNG
WINES THAT OFFER AN HONEST
REFLECTION OF THEIR ORIGIN
AND THE CHARACTERISTIC
STYLE OF ARESTI WINERY.

TECHNICAL INFORMATION:

APPELLATION : Curicó Valley
VARIETIES : 85% Carmenere
15% Other varieties
ALCOHOL : 13%



ORIGIN:

Carménère is a variety that matures late and requires hot, sunny days during the ripening season. For this reason, our Carménère crop grows in warm areas and is harvested by mid May.

WINEMAKING:

Grapes were gently threshed and crushed. Afterwards, fermentation took place in stainless steel tanks for 8 days at 27 to 28 °C. After fermentation, the delicate process of aging began, part of which is in oak. This allows for a nice balance between fruits and oak notes.

TASTING NOTES:

This wine is both dry and smooth displaying blackberry jam, plums and cedar aromas. In the mouth, it presents slightly spicy flavors with nice tannins, it is well balanced and delivers a pleasant, persistent finish.

FOOD PAIRING:

The perfect match for chicken, pate, veal, pork or Italian dishes like cannelloni and gnocchi.