



TRISQUEL

GRAN RESERVA

IS THE EXPRESSION OF CLIMATE, SOIL AND WATER. THREE ELEMENTS THAT COMBINE AND BALANCE ONE ANOTHER TO BRING WINE INTO EXISTENCE. THREE INTERLOCKING SPIRALS. THREE TEXTURES.

ORIGIN:

This elegant and complex Carménère originates from a selection of our finest vineyards in the Curicó valley.

WINEMAKING:

The grapes are entirely handpicked between the end of April and the beginning of May each year, once they reach optimum ripeness. Grapes are first taken to fermentation tanks, before being left to mature in American and French oak barrels to gain additional complexity. The aging period lasts between 8 and 12 months and is followed by the blending process.

TASTING NOTES:

Richly fruity on the nose, with hints of ripe cherry, strawberry jam and fresh plums infused with delicate notes of dark chocolate. This wine surprises on the palate with firm, yet vibrant structure, leading to a sweet finish.

FOOD PAIRING:

Ideal for lamb, jam, pâté, and cheeses such as Cheddar, Gouda, Brie.

TECHNICAL INFORMATION:

APPELLATION	: Curicó Valley
VARIETIES	: 100% Carménère
ALCOHOL	: 13,5%
TOTAL ACIDITY	: 5 g/l
RESIDUAL SUGAR	: 2 g/l
PH	: 3.6

ARESTI

— PASION FAMILIAR —

CARMÉNÈRE GRAN RESERVA

