

ESTATE SELECTION

CARMÉNÈRE - CURICÓ VALLEY

ARESTI
— PASION FAMILIAR —

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.

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°C 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.

TECHNICAL INFORMATION:

APPELLATION: Curicó Valley

GRAPE VARIETIES: 85% Carménère – 15% Other varieties

ALCOHOL: 13%

