



ESPÍRITU
de CHILE

Viajero

Chile is an open destination that brims with landscapes, colors, aromas and flavors. Viajero is an invitation to roam freely through these fresh and diverse sceneries that will turn your day into a memorable experience. An ideal way to start planning your next trip to Chile.

CARMÉNÈRE

ORIGIN

Central Valley (Chile). Our grapes are grown in Chile's central region, particularly in vineyards that grow in deep soil, the perfect cradle for the development of the Carménère variety.

VINIFICATION

Once harvested, the grapes are taken to our winery to undergo crushing and vatting. Fermentation takes place under controlled temperature conditions between 25 and 28°C to extract all the high quality components from the skins and preserve fruit aromas. Following fermentation, the wine is transferred to stainless steel vats for malolactic fermentation to occur, which will give the wine a final touch of creaminess and smoothness.

TASTING NOTES

Deep crimson red color. This Carménère offers an elegant nose of red fruit and a touch of white pepper. Nice smooth and sharp tannic structure.

PAIRING SUGGESTIONS

The ideal companion for macaroni, ripe cheeses, white meats, and pasta with Bolognese sauce.

WINEMAKER

Jon Usabiaga

EXPLORE. ENJOY.
EXPLORE
AGAIN.

That is ESPÍRITU DE CHILE.

A permanent invitation to live one-of-a-kind experiences connected with nature. This is the spirit that lives in each one of our wines, all of them crafted to enjoy while you wait for your next adventure.

TECHNICAL INFORMATION

GRAPE VARIETIES

85% Carménère 
15% Other varieties

APPELLATION

Central valley 

SERVING TEMPERATURE

16 - 18°C 

ALCOHOL CONTENT

13% vol. 

RESIDUAL SUGAR

3,3 g/l 

