



Reserva
TERRANOBLE

CARMENERE

COMPOSITION:

85% Carmeneré

ORIGIN:

Colchagua Valley

HARVEST DATE:

First week of May

AGING:

30% of the wine was aged in French oak

TASTING NOTES:

Of purple-red color, this Carmeneré is a fresh, fruity and intense wine with outstanding aromas of black fruits such as plums and blackberries. On the palate its tannins feel big and round, with a long and persistent ending. Balanced and easy to drink.

PAIRING:

Especially recommended for drinking along with red meats, such as lamb.

SERVING TEMPERATURE:

Best served between 16°C - 18°C.