



ALGORTA

Family Reserve

Carmenere

WINES OF CHILE 

| 3.000 ML



HARVEST
2023

ALC.
14,0%

GRAPE
CARMENERE

D.O.
RAPEL
VALLEY

The Essence of Our Terroir.

Aged in barrels and foudres, with complex and elegant aromas, red fruits, tobacco and spices in the mouth, concentrated, expressive, a mix of tradition and modernity.

It comes from vineyards that are more than 50 years old, on our El Tambo estate, planted on old alluvial soils. The conditions of this terroir ensure healthy grapes, with delicate textures and that provide excellent aromas.

| 750 ML



CLIMATE	MEDITERRANEAN WITH VERY HOT AND DRY SUMMERS. THIS CARMENERE IS MARKED BY THE COLD BREEZES THAT CIRCULATE THROUGH THE VALLEY. THE TERROIR IS MANIFESTED IN ALL ITS EXPRESSION.
AGING	AGED IN FRENCH OAK FOR 12 TO 14 MONTHS, THEN 6 MONTHS IN 2,500 LITER ITALIAN Foudre.
PAIRING	WONDERFUL WITH PASTA STUFFED WITH CHEESE AND GRATED TRUFFLES, IT IS A PERFECT HARMONY WITH A BEEF TENDERLOIN.
TASTING NOTE	COLOR: DEEP AND INTENSE GARNET RED. AROMA: EXPRESSIVE AND COMPLEX, WITH NOTES OF CHERRIES, BLACKBERRIES, CLOVES, PAPRIKA AND TOASTED BREAD. PALATE: DEEP WINE, WITH GREAT VOLUME, BALANCED, GENEROUS AND CONCENTRATED.
STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE. READY TO DRINK OR STORE FOR UP TO 10 YEARS.
RECOMMENDATION WHEN SERVING	NO MORE THAN 16° C. DECANT FOR 30 MINUTES.

 **ALGORTA**
FAMILY WINES

Family Vineyards