



ALGORTA

Grand Reserve

CARMENERE

Prestige Wine. Historical.

Aged in barrels and foudres, intense purple color, elegant aroma of plums and cherries, compact and round mouth, well structured, soft and broad tannins.



CLIMATE	MEDITERRANEAN WITH COLD WINTERS AND SUMMERS OF GREAT THERMAL OSCILLATION. ALLOWS SLOW MATURATION, DELIVERING AN ELEGANT AND BALANCED CARMENERE.
AGING	IN FRENCH OAK FOR 8 TO 10 MONTHS, TO DELIVER MORE STRUCTURE AND COMPLEXITY, WITHOUT COVERING THE FRUIT. THEN, 4 MONTHS IN AUSTRIAN FODRE OF 2.500 LITERS.
PAIRING	UNBEATABLE WITH MATURE CHEESES, SLOW-COOKED MEAT DISHES AND STUFFED PASTAS.
TASTING NOTE	COLOR: INTENSE VIOLET RED. AROMA: BALANCED, REMINISCENT OF BERRIES, CLOVES, GREEN PEPPER AND SPICES. PALATE: ROUND, SILKY WINE, WITH GREAT STRUCTURE AND CONCENTRATION. PLEASANT LONG AND WELL INTEGRATED FINISH.
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



HARVEST
2022



ALC.
14,0%



GRAPE
CARMENERE



D.O.
RAPEL VALLEY

 **ALGORTA**
FAMILY WINES

WINES OF CHILE 