



ALGORTA

Grand Reserve

CARMENERE / CABERNET SAUVIGNON

Prestige Wine. Memorable

A Blend that surprises, the perfect balance between two strains of great character and structure, marked tannins with a persistent and elegant finish.



CLIMATE	MEDITERRANEAN WITH VERY HOT AND DRY SUMMERS. THIS BLEND IS MARKED BY THE COLD BREEZES THAT CIRCULATE THROUGH THE VALLEY. THE TERROIR IS MANIFESTED IN ALL ITS EXPRESSION.
AGING	IN FRENCH OAK FOR 8 TO 10 MONTHS, TO ROUND OUT AND DELIVER MORE STRUCTURE AND COMPLEXITY, WITHOUT COVERING THE FRUIT. FINALLY, 4 MONTHS IN AUSTRIAN FUDRE OF 2,500 LITERS.
PAIRING	VERY GOOD COMPANY WITH GRILLED RED MEATS, SPICY DISHES, MATURE CHEESES AND PASTAS WITH ROBUST SAUCES.
TASTING NOTE	COLOR: RUBY RED WITH VIOLET TONES. AROMA: SOPHISTICATED, FRUITY NOTES OF CHERRIES, ROASTED COFFEE AND BLUEBERRIES. PALATE: ROUND WINE, VERY WELL STRUCTURED, RIPE TANNINS WITH A LOT OF TEXTURE. LONG AND PERSISTENT.
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 /
CABERNET
SAUVIGNON



D.O.
RAPEL
VALLEY

 **ALGORTA**
FAMILY WINES

WINES OF CHILE 