



ALGORTA

Reserve
Grape Spirit



CARMENERÉ

We respect Nature, so that it can do its job. Explosive, generous, grippy and deep wine, it expresses the personality of our vineyards.

CLIMATE	MEDITERRANEAN WITH COLD WINTERS AND SUMMERS OF GREAT THERMAL OSCILLATION, ALLOWS A SLOW MATURATION, DELIVERING AN ELEGANT AND BALANCED CARMENERÉ.
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AGING	IN BARREL FOR 6 TO 8 MONTHS TO MAINTAIN THE BALANCE BETWEEN FRUIT AND OAK.
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PAIRING	PERFECT WITH PASTA, POULTRY AND MATURE CHEESES.
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TASTING NOTE	COLOR: DEEP DARK RED. AROMA: DEEP DARK RED. AROMA: BALANCED, RIPE PLUMS, CHOCOLATE AND PEPPER. PALATE: COMPACT AND ROUND MOUTH, SOFT TANNINS, WELL STRUCTURED.
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STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE. READY TO DRINK OR CELLAR FOR UP TO 10 YEARS.
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RECOMMENDATION WHEN SERVING	NO MORE THAN 16° C.
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HARVEST
2023



ALC.
14%



GRAPE
CARMENERÉ



D.O.
RAPEL
VALLEY



ALGORTA
FAMILY WINES

ALGORTA.CL

WINES OF CHILE

