



ALGORTA

Winemaker Series

WILD CARMENERE

Winemaker Series Wild Carménère represents a wild, untamed, and fierce Carmenera from a gradual harvest. The natural expression of the terroir.

Prestigious, Deep Wine.



CLIMATE MEDITERRANEAN WITH VERY HOT, DRY SUMMERS. THIS WILD CARMENERE EXPRESSES THE BEST OF THE TERROIR AND ITS OLD VINES TO ACHIEVE A WILD AND REMARKABLE WINE.

AGING AGED IN FRENCH OAK FOR 12 MONTHS TO DELIVER MORE STRUCTURE AND COMPLEXITY. FINALLY, 6 MONTHS IN CONCRETE TANKS TO ADD MINERALITY, SOFTEN THE TANNINS, AND IMPROVE THE STRUCTURE OF THE WINE.

PAIRING RECOMMENDED WITH RED MEATS, SPICY FOODS, PASTA, AND MATURE CHEESES.

TASTING NOTES COLOR: DEEP RUBY RED.
AROMA: WELL-INTEGRATED RIPE FRUIT, FRESH AND COMPLEX, WITH NOTES OF PEPPER AND SPICES.
PALATE: MEDIUM-BODIED, ELEGANT, SILKY, LONG AND SMOOTH FINISH.

STORAGE RECOMMENDATIONS IN A COOL, DRY PLACE. WINE READY TO DRINK OR STORE FOR UP TO 15 YEARS.

SERVING RECOMMENDATION NO MORE THAN 16°C. DECANT FOR 20 MINUTES.



YEAR
2023



ALC.
13,8%



GRAPE
CARMENERE



D.O.
RAPEL