

SANTA TIERRA

Carmenere

2018

Tasting Notes:

Ruby red colour. On the nose, excellent varietal character, expressive, with red fruits and tobacco. On the palate it's round, well balanced with soft tannins. Notes of red and black ripe fruits, like cherries and blackberries.

Blend:

100% Carmenere.

Origin:

100% grapes from our D.O Colchagua Valley vineyards
Produced and bottled in origin.

Vinification:

Hand sorting of the grapes before destemming. Pre-fermentative maceration for 4 to 5 days at 3 to 5°C. Alcoholic fermentation in stainless steel tanks for 15 days at 28°C to 30°C. Post fermentative maceration for 3 days. Run off and malolactic fermentation.

Ageing:

20% aged in second used French oak barrels for 4 months.
80% in stainless steel tanks.

Food Pairings:

An Amazing diverse variety which will accompany a broad range of dishes. This wine is the perfect companion for nibbles, specially hummus dips. Great with chicken and turkey it also works beautifully with spiced food such as Indian or Turkish.

