

TAGUA TAGUA

FAMILY RESERVE CARMÉNÈRE

WINEMAKER'S NOTE

The palate is lush with red fruit and berries, supported by the balanced oaking that provides chocolate and roasted Colombian coffee notes. The acidity is elegantly balanced and the tannins are marked, without seeking to be invasive and the finish is long and slow.

FOOD PAIRING

Leg of lamb, confit of Peking Duck with orange sauce or truffles with earthy textures.



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