



2018 FAMILY RESERVE CARMÉNÈRE

D.O. Rapel Valley
BLEND 100% Carménère
WINEMAKER Jose Tomas Correa Lisoni

ABV 14%
RS 3.64g/L
TA 2.55g/L
pH 3.66

WINERY NOTES

Our Family Reserve wines represent the seal of the Correa family. The details inside and out of this wine show our pride and care for every element, resulting in an excellent wine. This is proof of our passion for excellence for more than 100 years of family tradition. Decant for 30 minutes if possible and drink ideally at 18°C.

FOOD PAIRING

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

VIIIFICATION

Fermentation between 27°C to 29°C to obtain rich color and structure. It is completed and complemented with malolactic fermentation. The wine then ages for 16 months in new French barrels.

WINEMAKER'S NOTES

Ruby red color. Herbaceous nose with hints of toasted black pepper. 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, a perfect example of great Carmenera from Rapel Valley.

