

# QUEULAT GRAN RESERVA CARMENÈRE

## Vinification

Winemaking: The grapes first underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks. Ageing: 100% of this wine was barrel-aged for 12 months (50% in French oak and 50% in American oak); 15% in new barrels. The wine was then bottle-aged for 3 months.

## Features

Cherry red with maroon hues. Prominent on the nose are ripe black and red fruit, together with spicy notes intermingled with hints of chocolate, coffee and tobacco. The mouth shows balanced structure, good body and big, velvety tannins with great volume in the finish

## Food Pairings

This wine pairs well with semi-ripe cheese, like Provolone or Emmental; grilled meat with vegetables; as well as dishes with herbs and mushrooms.



## Producer

Viña Ventisquero

## Category

Red

## Grapes

100% Carménère

## Country / Region

Chile

## Appellation

Trinidad Estate, Maipo Valley

## Size

750 ml

## Degree of alcohol

14,5 %

## Serving temperature

17°C

## Available in these provinces

- Manitoba