

EMILIA

CARMENERE 2019

GRAPE

Carmenere 100%

HARVEST INFORMATION

- Origin: Colchagua Valley
- Date: Second half of April
- Harvest Type: Manual harvest

WINEMAKING

- Fermentation Period: 10 days
- Fermented in: Stainless Steel Tank
- Aging: 3 to 6 months in oak barrel

TASTING NOTE

With an intense, bright, and deep red violet, this Carmenere presents notes of mature red fruit, blackberry, blackcurrant and subtle notes of vanilla on the nose.

On the palate it is spicy with soft and sweet tannins. Balanced acidity and medium to long persistence. Ideal to accompany pasta, lamb stew and red meat.

ANALYSIS

- Alcohol: 13.5% (vol. /vol.)

