Tierra del Sol

Carmenere

Appellation: Central Valley, Chile.

Vintage: 2015

Alcohol: 13,0% by Vol. Winery: Tierra del Sol

The sun is a vital component of every wine growing region: it is one of the reasons why each variety of grape expresses its unique character.

This is why the Tierra del Sol (Land of the Sun) project aims to identify the grapes that have best adapted to each region.

Winemaking:

The grapes are hand picked in the first weeks of March using 20kg bins to avoid crushing the grapes while harvesting.

Fermented at 28°C in temperature controlled stainless steel tanks. The wine is then left with its solid parts for 5 days to macerate.

Malolactic fermentation occurs naturally.

Tasting notes:

This wine has rich and concentrated ruby-violet color with aromas of blackcurrant and cherries. Soft and mature tannins lead to an elegant and well balanced finish.

A great choice to match with red meats, spicy dishes and mature cheeses.



UPC 827599900920
CASE CONTENT: 12x750ML
CASE WEIGHT: 37 Lb.
CASE QTY per pallet LAYER: 14 (70 total)



