

ANDES COLLECTION

/CARMÉNÈRE



TASTING NOTES

COLOR : Intense deep red color.

NOSE: Blend of varietal spice aromas like pepper and cardamon, with notes of caramel and vanilla.

PALATE: Dense body, with length and velvety tannins.

FINISH: long and harmonic blend between fruit and oak.

ANALYSIS

Alcohol 13,0% vol

PH 3,39

Total Acidity 5,88 g/l

Residual Sugar 2,75 g/l

Volatile Acidity 0,56 g/l

CELLAR

Best after 2 years .

