

TERRANTAI /CARMÉNÈRE SPECIAL RESERVE

TASTING NOTES

COLOR: Dark and velvety carmine red.

NOSE: Sophisticated and concentrated aromas, well integrated oak, without hiding the fruit intensity, interesting notes of caramel and spices.

PALATE: Smooth and persistent palate, with good tannic load and spicy character, acidity in line with the variety.

FINISH: Long and persistence.

ANALYSIS

Alcohol 13,4% vol.
PH 3.51
Total Acidity 5.88 g/L
Residual Sugar 3,7 g/L
Volatile Acidity 0,72 g/L

CELLAR

5 to 8 years