



CASADONOSO
WINERY

Carmenere Maule Valley Bicentenario Casa Donoso

The Producer:

Intense red color with violet edges. Its aromas of red and black fruit stand out, including cherry and blackberry, as well as soft notes of black pepper. In the mouth of friendly tannins, it presents an elegant toasted product of its aging and a persistent finish.

The Wine:

Area: La Oriental, Maule Valley
Harvest: Hand harvested the last week in April and first week in May.
Vinification: A pre-selection of the grapes were done during the harvest and also in a sorting table before starting the vinification process. The pre-fermentative maceration took place for 3 days between 10°C to 12°C. The wine was fermented at between 27°C & 28°C in still tank for around 15 to 20 days. To improve the color, aromas and flavors, 4 pump over per day were done during that period. 70% of the wine was aged in french and american oak barrels of third use for around 10 to 12 months.

Code: 7905
ABV: 13,5%
Pack: 6x75cl
Vegan: Yes
Vegeterian: Yes

