

MIGUEL TORRES, ANDICA CARMENERE GRAN RESERVA BIO



DESCRIPTION

Dark cherry color. Fine fruit aromas, with balsamic notes. Elegant and sweet palate. Long and elegant finish.

VINIFICATION

Total Maceration: 14 days Type of fermentation: Alcoholic and Malolactic Length of fermentation: 7 days
Fermentation temperature: 22°C - 25°C Aging: 100% of the wine passes through French oak of third or more uses for 12 months. Properly stored, the wine will hold its potential for the next: 5 a 7 years.

ADDITIONAL INFORMATION

Grape variety: Carmenère
Country: Chile
Region: Maule Valley
Color: Red
Category: Wine
Flavor profile: Elegant,Fruity,Spicy
Alcohol percentage: 13.50