

# Ventopuro

## CARMENERE 2021 RESERVA

Variety: Carmenere

Bottle size: 750 ml

Region: Colchagua Valley

Country: Chile

Alcohol: 13.5%

Total Acidity: 5.1 g/l

Residual Sugar: 4 g/l

pH: 3.7

### Vinification

The grapes for this wine came from the Colchagua Valley, which is a warm zone that encourages good ripening and fruit concentration in this variety. The grapes were picked in early to mid-May, crushed, and submitted to a 5-day cold maceration at 10°C in stainless steel tanks prior to alcoholic fermentation at temperatures controlled to 28–29°C over the course of 8 days with gentle aerated pump overs. The new wine was then aged for 6 months in contact with medium to high-toast French and American oak, which balances the spicy notes in the wine.

### Tasting Notes

Bright ruby-red in color with intense and expressive aromas of strawberries, blueberries, and a bit of black pepper. The palate is smooth with sweet tannins and a long, pleasing finish accompanied by an elegant touch of oak.

### Pairing Suggestion

Perfect with a wide range of dishes, such as spicy foods, pastas with red sauce, and red or white meats.

