

# MasterChef Carménère Valle de Colchagua – Chile

**COUNTRY OF ORIGIN:** Chile

**DO/PRODUCTION AREA:** Valle de Colchagua

**TYPE OF WINE:** Red

**VARIETIES:** 100% Carménère


**VOLUME:** 75cl


**ALCOHOL BY VOLUME:** 13,5% Vol

**VINTAGE:** 2021

## TASTING NOTE

 Bright ruby red color with violet reflections

 Fragrant and with predominant aromas of red and black fruit compote, floral notes and spices (cloves)

 Soft, enveloping tannins, pleasant and persistent finish

**MOMENT OF SERVICE:** 2-3 years

**SERVICE TEMPERATURE:** 12°-14°C

**PAIRING:** Best companion for full-bodied, spicy and fatty foods such as red and game meats, pasta with strong sauces, spicy foods, stews, semi-cured cheeses



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