

CHONO®

Single Vineyard

CARMENÈRE 2021



COLCHAGUA VALLEY

TASTING NOTES

Very deep and lively carmine-red in color with a ruby hue. The aromas show tremendous character and feature fresh red fruit such as plums and strawberries as well as blackberries and spicy notes of black and white pepper, cloves, and a bit of bay leaf that all meld with notes of mocha and fresh roasted coffee. The palate is smooth and very silky with abundant flavor and a long finish.

WINEMAKERS COMMENTS

The grapes were hand picked into 15-kilo boxes in late April and transported to the winery. The bunches were placed into small, closed stainless steel tanks with both pre- and post-fermentation macerations, for a total of 35 days of skin contact. Once the new wine was separated from its solids, it was racked to oak barrels and aged for 12 months.

FOOD PAIRING

Ratatouille, lamb, grilled swordfish, pasta with pesto, vegetable casseroles, and creamy cheeses, as well as typical Chilean dishes such as pastel de choclo (corn-topped beef & chicken pie), humitas (Chilean-style tamales), and charquicán (vegetable-jerky stew).

TECHNICAL INFORMATION

Composition: 100% Carmenère.

Alcohol (% vol.): 14°

pH: 3,5

Residual Sugar (g/l): 2,6

Total Acidity (g/l): 5,5

Aging: 12 months oak barrels.



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN