

CASA PALMERA

GR GRAND RESERVE

12 MONTHS IN FRENCH OAK BARREL

Grape variety : Carménère

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 16 - 18°C

Range : Grand Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes:

Aging: Aged **12 months** in French oak barrels.

Appearance: Deep red color with violet highlights.

Nose: Intense nose of raspberry, chocolate, menthol and a hint of smoke.

In Mouth: Smooth mouth entry, full on the palate and well-balanced.

Pairing Recommendation: Assorted grilled meat.

Production Area :

Central Valley

Grand Reserve Carménère wines narrate a story of distinction. Amid diverse terroirs and masterful viticulture, these red gems radiate excellence. Basking in sunlight, Carménère grapes flourish, enriched by unique microclimates and winemaking mastery. A transformative oak barrel aging for six months adds depth, elevating each sip to opulent heights. Central Valley's Grand Reserve Carménère is a tribute to terroir, grape, and vintner, a symphony of prestige and winemaking mastery.

CERTIFIED
sustainable.CL
Wines of Chile



VEGAN

