

CASA PALMERA

PR
PREMIUM RESERVE
18 MONTHS IN FRENCH OAK BARREL

Grape variety : Secret Blend

Production area : Colchagua Valley

Country of origin : Chile

Suitable temperature : 16 - 18°C

Range : Premium

Wine type : Dry

Net content : 750ml

Tasting Notes:

Aging: Aged **18 months** in French oak barrels.

Appearance: Deep garnet red colour.

Nose: Elegant and complex nose of blackcurrant, apricot, coffee, bitter chocolate, liquorice and spices.

In mouth: Long lingering aftertaste in mouth with voluptuous tannins.

Pairing recommendation: Roasted royal goose, hare in port sauce.

Production Area :

Colchagua Valley

Nestled within the captivating embrace of Chile's Colchagua Valley, a symphony of unparalleled excellence unfurls in the creation of our extraordinary Secret Blend. Amidst diverse terroirs and masterful viticulture, this red masterpiece emanates a narrative of distinction. Basking under the generous sun, the grapes of this secret blend thrive, enriched by unique microclimates and winemaking finesse. A harmonious dance within oak barrels for an extended period imparts profound depth, elevating each sip to opulent heights. Our Secret Blend is a tribute to terroir, grape, and vintner, a harmonious fusion of prestige and winemaking artistry that stands as a testament to the valley's enduring allure and the culmination of our passion.

