

CASA PALMERA



Grape variety : Merlot

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 16 - 18°C

Range : Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes:

Aging: Aged **6 months** in French oak barrels.

Appearance: Bright, deep red colour.

Nose: Intense nose of plum, hazelnut and cacao.

In mouth: Medium bodied, with velvety evolution; chocolate aromas in finish.

Pairing recommendation: Chicken, delicate and mild smoked red meat.

Production Area :

Central Valley

Merlot Reserve wines embody a tale of distinction. Amid diverse terroirs and expert viticulture, these red treasures exude excellence. Bathed in sunlight, Merlot grapes thrive, enriched by unique microclimates and winemaking expertise. A transformative six-month oak barrel aging bestows depth, elevating every sip to opulent heights. Central Valley's Merlot Reserve is a tribute to terroir, grape, and vintner, epitomizing prestige and winemaking prowess.

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