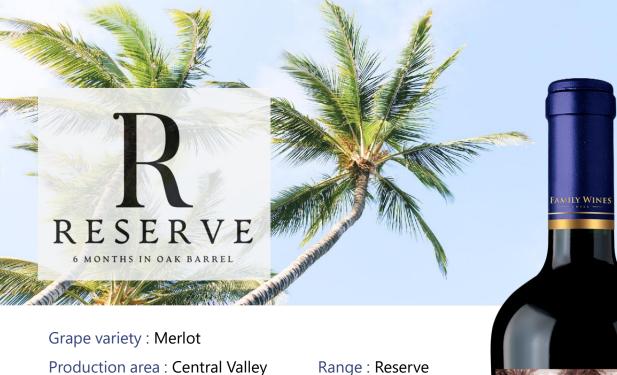
## PALMERA



Wine type: Dry

Net content: 750ml

Tasting Notes:

Country of origin: Chile

Suitable temperature: 16 - 18°C

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**

certified sustainable cL Wines@Chile VEGAN 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.



