PALMERA



Production area: Central Valley Range: Varietal

Country of origin: Chile Wine type: Dry

Suitable temperature: 16 - 18°C Net content: 750ml

Tasting Notes:

Appearance: A profound red hue, radiant and accompanied by glimpses of rosy pink.

Nose: The bouquet exudes a potent essence of blueberries and cassis, underscored by a delicate minty note.

In mouth: Pleasant and lively mouth entry; medium bodied, with suave tannins in the finish.

Pairing recommendation: Pastas with rich sauces, white meat.

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Sustainable CL Wines of Chile This dynamic region, revered for its diverse terroirs and exceptional viticultural practices, unveils a timeless saga with these captivating red creations. Across rolling landscapes and beneath the nurturing sun, Merlot grapes thrive, drawing sustenance from the valley's distinct microclimates and the expert touch of dedicated winemakers. The resulting wines encapsulate the valley's essence, each sip a homage to the harmonious interplay of terroir, grape, and the vintner's dedication.



CASA PALMER