



# FURIA



Grape variety : Carménère

Production area : Central Valley

Country of origin : Chile

Alcohol content : 13.0%

Suitable temperature : 16 - 18°C

Vintage : 2022

Range : Varietal

Wine type : Dry

Net content : 750ml

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## Tasting Notes:

Appearance: Deep red colour with violet highlights.

Nose: Intense nose of blackberry and dry leaves with a spicy touch.

In mouth: Smooth mouth entry, medium bodied, very well-blended.

Pairing recommendation: Different kinds of cheese, meat braised in soy sauce or barbecue.

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## Production Area :

### Central Valley

Where our Carmenère shines as a tribute to Chile's native grape. Amidst the undulating vineyards and the caress of the Pacific's influence, this visionary terroir nurtures Carmenère grapes to craft a wine that encapsulates the valley's distinct charm. Painstakingly crafted. The palate is treated to a symphony of unique flavors and velvety textures, inviting you to explore Central Valley's terroir from a fresh perspective.

