

# Costa Extrema

RESERVA PRIVADA

CARMENERE-CABERNET SAUVIGNON

14 MONTHS AGED IN  
FRENCH OAK BARREL

DEEP RUBY WITH VIOLET  
REFLECTIONS, HIGHLIGHTING  
ITS YOUTHFUL INTENSITY.

JUICY DARK FRUITS, ROASTED  
BELL PEPPER, AND A TOUCH  
OF COCOA. FIRM TANNINS  
AND BRIGHT ACIDITY LEAD  
TO A LONG, SAVORY FINISH.

AROMAS OF RIPE  
BLACKBERRIES, RED PEPPER,  
AND SUBTLE TOBACCO, WITH  
HINTS OF CEDAR AND MINT.

GRILLED LAMB, HEARTY BEEF  
STEW, SPICY EMPANADAS,  
AGED CHEDDAR, GOUDA,  
BLUE CHEESE



Grape varlety : Carmenere-Cabernet Sauvignon

Production area : DO Central Valley (Costal Casablanca and Curico)

Suitable temperature : 16-18°C

Range : Reserva Privada

Wine type : Dry

Net content : 750ml