MARCELO



Tasting Notes:

Aging: Aged 18 months in French oak barrels.

Appearance: Intense red colour with bluish highlights.

Nose: Intense nose of blackberry and spices.

In mouth: Full in mouth, structured, with a long final

over toast notes and brandy.

Suitable temperature: 16 - 18°C

Pairing recommendation: Oxtail in port sauce.

Production Area:

Maule Valley



Net content: 750ml



Nestled within Maule Valley's embrace, an unparalleled terroir unravels its intricacies. Embracing radiant sunshine and endowed with soil teeming with minerals, the wines cultivated here embody Chilean refinement. Anchored in centuries of winemaking heritage, this region sets the benchmark for uncompromising quality. With every sip, the distinct terroir and masterful artistry entwine, beckoning you to unveil the unparalleled flavors that Maule Valley imparts.