

# DON MARCELO

# L

## Limited Editions

15 MONTHS IN OAK BARREL

**Grape variety :** Carménère-Malbec

**Production area :** Curico Valley

**Country of origin :** Chile

**Suitable temperature :** 16 - 18°C

**Range :** Limited Edition

**Wine type :** Dry

**Net content :** 750ml

## Tasting Notes:

**Aging:** Aged **15 months** in French oak barrels.

**Appearance:** Deep garnet colour.

**Nose:** Intense notes of spices, black fruit, berries, minty chocolate and a smooth touch of vanilla.

**In mouth:** Juicy and velvety, with a spicy character that leads to a pleasantly lingering finish.

**Pairing recommendation:** Lamb curry, venison.

## Production Area :

### Curico Valley

Nestled 200 km south of Santiago, akin to the sun-kissed latitude of southern Spain, Curico Valley has become a revered Chilean wine haven. The majority of its vineyards hug the eastern foothills by the Andes, benefiting from refreshing mountain breezes, while the steadfast coastal range guards against oceanic influences. Temperature fluctuations between day and night work in harmony to bestow the wines with vibrant fruitiness and a revitalizing acidity. Elevating the experience, a limited edition Carménère-Malbec blend matures gracefully for 15 months within French oak barrels, reflecting the region's winemaking excellence. As Curico Valley advances in its vinicultural journey, it continues to carve its own identity, destined to make its mark alongside esteemed wine regions.

CERTIFIED  
**sustainable** CL  
Wines of Chile



**VEGAN**

