

DON MARCELO



Grape variety : Secret Blend

Production area : Colchagua Valley **Range :** Premium Reserve

Country of origin : Chile

Wine type : Dry

Suitable temperature : 16 - 18°C

Net content : 750ml

Tasting Notes:

Aging: Aged **18 months** within exquisite French oak barrels

Appearance: Profound garnet-red hue.

Nose: Elegant and intricate bouquet with blackcurrant, apricot, coffee, bittersweet chocolate, liquorice, and spices.

In mouth: Leaves a lingering finish on the palate, enveloped by velvety tannins.

Pairing recommendation: Roasted royal goose, hare in port sauce.

Production Area :

Colchagua Valley

This valley stands as a wine enthusiast's paradise. Blessed with a unique terroir, this region enjoys abundant sunshine and Pacific breezes, culminating in grapes of unparalleled quality. Its storied winemaking tradition is an artful blend of time-honored practices and innovative techniques, resulting in wines that exude both heritage and modernity.

From historic wineries to cutting-edge vintners, the area showcases a vibrant community dedicated to crafting exceptional wines.

Each bottle tells a captivating story, a testament to the passion and commitment woven into every vine. Colchagua Valley is where tradition meets innovation, inviting you to experience the harmony of the old and the new in every sip.

