

# MARCELITO



**Grape variety :** Carménère

**Production area :** Central Valley

**Country of origin :** Chile

**Suitable temperature :** 16 - 18°C

**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 sause or barbecue.

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## Production Area :

### Central Valley

Indulge in the irresistible allure of this Carménère, a testament to Chile's Central Valley terroir. The valley's captivating allure is evident in every sip, as flavors of sun-kissed fruit mingle seamlessly with a touch of natural acidity, creating a wine that beckons with its charm.

