

MARCELITO



Grape variety : Pinit Noir

Production area : Central Valley

Range : Varietal

Country of origin : Chile

Wine type : Dry

Suitable temperature : 14 - 16°C

Net content : 750ml

Tasting Notes:

Appearance: A radiant cherry hue illuminated by dashes of vivid red

Nose: Powerful presence of raspberries, accompanied by the intriguing nuances of clove and leather.

In Mouth: Unfolds with succulent juiciness, soft tannins, a seamless round texture, and a finale graced by toasted accents.

Paring Recommendation: Chicken breast with mushroom sauce

Production Area :

Central Valley

The visionary heart of Chilean viniculture unveils a luminous secret—its mastery in shaping transcendent Pinot Noir. In this land, nature and artistry converge, coaxing the grape into symphonies of flavor. Coastal breezes and sunlit warmth intertwine with each vineyard's distinct character, giving rise to wines that speak in poetry with every pour. From the Central Valley, Pinot Noir emerges in perfect harmony, a graceful dance of bright red fruit and subtle earthiness that invites endless discovery.

CERTIFIED
sustainable.CL
Wines of Chile



VEGAN

