

MARCELITO

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RESERVE
6 MONTHS IN OAK BARREL

Grape variety : Cabernet Sauvignon

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 16 - 18°C

Range : Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes:

Aging: Aged **6 months** in French oak barrels.

Appearance: Deep, bright ruby red colour with red highlights.

Nose: Intense nose of cassis cream, berries and hints of café and vanilla.

In mouth: Elegant texture on the palate with sweet fruits, firm tannins and pleasant acidity.

Pairing recommendation: Braised meat, steak, cheese and grilled food.

Production Area :

Central Valley

Embark upon a voyage of enchantment guided by this wine, a vessel that encapsulates the ethereal landscape of Chile's Central Valley. This region's perfect climate and bountiful soil collaborate harmoniously, giving birth to a libation that beckons introspection, unveiling strata of succulent fruit with an echo of refreshing twilight zephyrs. A symphony of flavors nurtured for half a year within oak barrels marries seamlessly with the robust personality of Cabernet Sauvignon, culminating in an experience that resonates deeply with the senses.

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