

# MARCELITO



Grape variety : Syrah

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 16 - 18°C

Range : Special Reserve

Wine type : Dry

Net content : 750ml

## Tasting Notes:

**Aging:** Aged **9 months** in French oak barrels.

**Appearance:** Deep ruby red with reddish violet highlights.

**Nose:** Intense nose of raspberry, black fruits, pepper and notes of toast.

**In mouth:** Round and harmonious, plentiful fruit, with a smoky finish.

**Pairing recommendation:** Pork loin with mustard sauce.

## Production Area :

### Central Valley

Indulge in the enchantment of this wine, a genuine expression of the alluring charm found in Chile's Central Valley. The mesmerizing terroir and rhythmic climate of the valley come together to create a captivating narrative, presenting a wine that truly fascinates the senses. Aged for nine months in oak barrels, this wine showcases a delightful fusion of succulent fruits and invigorating acidity, with an added layer of complexity from the Syrah grapes that lends it a distinctive character.

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Wines of Chile



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