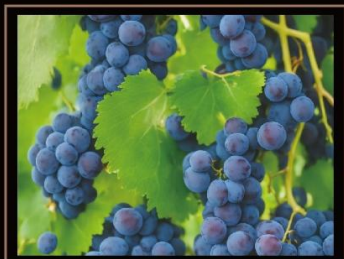


# ARQUERO



**Grape variety :** Secret Blend

**Production area :** Colchagua Valley

**Country of origin :** Chile

**Suitable temperature :** 16 - 18 °C

**Range :** The Blend

**Wine type :** Dry

**Net content :** 750ml

## Tasting Notes

**Aging:** Aged 18 months in French oak barrels.

**Appearance:** Deep garnet red colour.

**Nose:** Elegant and complex nose of blackcurrant, apricot, coffee, bitter chocolate, liquorice and spices.

**In mouth:** Long lingering aftertaste in mouth with voluptuous tannins.

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

## Production Area :

Colchagua Valley is one of the best known wine regions in Chile, with a distance of 180 km from the capital Santiago. Most of the most important vineyards lie in the foothills of the Coastal Range. The valley has a cooler climate than the Maipo Valley, but maintains a consistent Mediterranean climate. Although it is closer to the Equator than any other European vineyards at 34°S, the valleys benefit from the cooling effect of the Pacific Ocean regularly. The region is characterized by well-drained granitic soil irrigated by clear melt water from the Andes.

