

CASA PALMERA

GR GRAND RESERVE

12 MONTHS IN FRENCH OAK BARREL

Grape variety : Cabernet Sauvignon

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 16 - 18°C

Range : Grand Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes:

Aging: Aged **12 months** in French oak barrels.

Appearance: Intense ruby red color.

Nose: Intense nose of ripe strawberry, anis, liquorice and caramel.

In Mouth: Fresh and round on the palate with firm tannins that combine well with the toasty finish.

Pairing Recommendation: Roasted short ribs with aromatic spices.

Production Area :

Central Valley

Where our Grand Reserve Cabernet Sauvignon reigns supreme. Nestled amid rolling vineyards and the Pacific's gentle embrace, this terroir nurtures Cabernet Sauvignon grapes to perfection, embodying the valley's essence. Aged for **12 months** in the finest French oak barrels, our Grand Reserve Cabernet Sauvignon is a symphony of bold complexity and refined texture, a testament to terroir and the pinnacle of winemaking artistry. Immerse yourself in an exquisite journey, where Central Valley's magnificence converges with masterful craftsmanship, inviting you to savor the epitome of this distinguished region.

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