



Selection International Series features grapes harvested from some of the finest winemaking regions outside of North America, providing winemakers the opportunity to make varietals and styles from around the world.

Selection International Chilean Carmenère

Appellation: Chile is one of the foremost producers of Carmenere with it's warm climate, long growing season, and fertile soils making ideal conditions for this grape.

Similar to Merlot, Carmenère is a synonym for brilliant red, 'carmine'. Blended with the King of red grapes, Cabernet Sauvignon, it produces exceptionally powerful, rich red wines of great length and structure.

Style: Winexpert's Selection International Chilean Carmenere is a deep crimson, with dark cherry aroma, red fruits and berry notes running to a smoky, spicy finish with notes of dark chocolate and tobacco. With medium body and moderate tannins, this wine has a well structured mouthfilling texture, velvety on the tongue with very supple tannins.

Harvest Conditions: pH 3.50, Brix 22.50, T.A. 4.40 g/l

Similar Styles: Selection International Chilean Cabernet Sauvignon

Food Pairings: Drink with grilled beef, pizza, or dark chocolate.

Sweetness Code: Dry

Alcohol by Volume: 12.5% - 13%

Oak: Heavy

Body: Medium-Full

Ageing: This wine drinks well young, but will open up and improve with six months of ageing.



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