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Carmenerre

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**TRES PALACIOS**  
B o d e g a s y V i ñ e d o s

Produced and bottled by Bodegas y Viñedos Tres Palacios SpA.  
Magnere 1543, Providencia. Santiago, Chile.

C h i l e  
M a i p o V a l l e y

## *Carmenerre 2012*

An extraordinary delicate Carmenerre, aged in French oak barrels for ten months. Full-bodied and complex on the palate, it displays black fruit notes such as plums and blueberries, with scents of pepper, mint and leather. An excellent and well balanced wine with a very intense colour.

Alcohol:	13,5%
Yield:	5,5 Ton. / ha.
Selected Hectares:	13
Residual Sugar:	1,84 g/l.
Total Acidity (H2SO4):	3,36 g/l.
PH:	3,61
Free SO2:	0,020 g/l.
Total SO2:	0,081 g/l.

*Reserve*

*Color* A deep and intense red color with some violet hues.

*Nose* The nose is ripe and meaty, with a nice perfume that includes black fruit and earth. With a fair amount of French oak, some plum and berry aromas.

*Mouth* The mouth is round, juicy and fresh, with lively flavors and persistent feel. Elegant and round tannins.

It is ideal to accompany red meats, casseroles and Italian pasta.

