



TP
Carmenerre

TP
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 2011

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.

Color:

A wine of intense violet color.

Nose:

It offers aromas of blackberries and plum with graphite and coal on a masculine nose.

Mouth:

The fruit is solid and ripe, with black cherry and chocolate. A good example of the emblematic grape of Chile, with soft tannins and rich complexity. An easy drinking wine, with lively flavors and good feel.

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

Alcohol:	14,0%
Yield:	4 Ton. / ha.
Selected Hectares:	4
Residual Sugar:	2,09 g/l.
Total Acidity (H2SO4):	3,33 g/l.
PH:	3,67
Free SO2:	0,023 g/l.
Total SO2:	0,074 g/l.

