



ALBAMAR

CARMENERE
2023



COMPOSITION

Carmeneré 100%

HARVEST INFORMATION

- Origin: Valle Central - Chile
 - Date: Second half of abril
 - Yield: 14 ton / ha
 - Harvest method: Hand picked
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WINEMAKING

- Desteming: 100%
 - Fermentation period: 8 days
 - Fermented in: Stainless Steel Tanks
 - Aging: No
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TASTING NOTES:

This intense lilac red Carmeneré with purple trim, presents notes of ripe red fruit and cherry on the nose. It has a pleasant medium body and persistence, with sweet and soft tannins. On the palate, it is spicy.

Ideal to accompany pastas, risottos and beef stew.

Recommended temperature to serve between entre 16-18°C.

CHEMICAL ANALYSIS

- Alcohol: 14.1 % vol. / vol.
- pH: 3.72
- Total acidity:: 4.6 g/L ((Tartaric acidity)
- Residual sugar: 2.7 g/L