

# Bicentenario

Carménère | 2009 Harvest

## TASTING NOTES

*It is a wine with an intense red color and notes of aromatic herbs, fresh and mature fruit like plums and red currants. It shows a rich toast, as a result of being aged in oak barrels, with balanced and friendly tannins, and an elegant finish.*



### Varieties

86% Carménère, 7% Cabernet Sauvignon and 7% Malbec, varieties grown on clay loam soil.

### Harvest

Hand harvested between April 27 and May 15, 2009.

### Aging

60% aged in American oak barrels for 12 months.

### Awards and Distinctions

Gold Medal, Catad'Or W Santiago 2011 Wine Awards, Chile.

### Food Pairing

It is recommended to serve with fine cuts of beef, a wide range of white meats, pasta and spicy dishes.

### Serving

Decant the wine, let it breathe for half an hour and serve at a temperature between 62.6°F and 64.4°F (17°C and 18°C).

### Best Served Before

2020, stored between 60.8°F (16°C) and 62.6°F (17°C).

Alcohol: 13.5% v/v

pH: 3.5

Residual sugar: 2.72 g/l

Total acidity: 4,6 g/l (TA)

Export package: 12 x 750 cc