

1810

CABERNET SAUVIGNON & CARMENERE

LA ORIENTAL ESTATE · MAULE VALLEY · CHILE

TASTING NOTES

Presents an intense ruby red color. Evoke aromas of ripe fruits as black plum, blackberry, fine spices and subtle minty notes. Soft toasty notes, produce of its aging in oak. In mouth, ripe and structured tanins. Shows a great and elegant finish.



VARIETIES

50% Cabernet Sauvignon, 50% Carmenere.
Varieties of clay loam soil of fluvial origin.

AGING

60% in a french oak barrels and 40% in american oak barrels,
for 18 months.

HARVEST

Hand harvested.



FOOD PAIRING

It is recommended to serve it with a wide range of meats, such as beef, ostrich and boar. Soft spiced dishes and mature cheeses are great partners.

SERVING

Decant for 1 hour and serve at 18°C (64°F)

EXPORT PACKAGE · 750 cc

ALCOHOL · 13.5% v/v

