

# BICENTENARIO

## CARMENERE

### TASTING NOTES

This wine presents an intense red color, with violet edges. Refined aromas of raspberry and currant, as well as subtle spicy notes. In mouth, balanced and friendly tannins; interesting toasty notes produced by its aging in oak barrels. Ends with an elegant finish.



### VARIETIES

85% Carmenere, 8% Malbec and 7% Cabernet Sauvignon.  
Varieties of clay loam soil of fluvial origin.

### AGING

60% aged in american and french oak barrels, for 12 months.

### HARVEST

Hand harvested.



### FOOD PAIRING

It is recommended to serve it with fine and lean red meats, a wide range of white meats, pasta and spicy dishes.

### SERVING

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

EXPORT PACKAGE · 750 cc

ALCOHOL · 13.5% v/v

