

P E R L A N E G R A

CABERNET SAUVIGNON CARMENERE · MALBEC & CABERNET FRANC

— Honors its name : It is a jewel cultivated in the Maule Valley, thanks to a most delicate production process and the selected use of the oldest and best musts of our domaine. —

LA ORIENTAL ESTATE · MAULE VALLEY · CHILE

TASTING NOTES

Intense and defined violet red color. Its aromas evoke red fruits such as fresh plum, menthol and subtle floral and cacao notes. Produce of its aging in french oak, highlights a delicate and fine toasted. In mouth, balanced and juicy, with great structure and various flavors produce of its blend. Its finish is elegant and persistent.



VARIETIES

50% Cabernet Sauvignon, 20% Carmenere, 20% Malbec y 10% Cabernet Franc. Varieties of clay loam soil of granitic origin.

AGING

100% in french oak barrels, for 24 months.

HARVEST

Hand harvested.



FOOD PAIRING

It is recommended to serve it with a wide range of meats as beef, lamb and pork. In general, fatty meats, to contain its tanins and concentration.

SERVING

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

EXPORT PACKAGE · 750 cc
ALCOHOL · 14% v/v

