



# MONTGRAS<sup>®</sup>

## ESTATE

### CARMENERE



PAIRS WELL WITH PORK, DUCK OR OILY FISHES SUCH AS SEA BASS OR SALMON. EXCELLENT WITH MORE SPICY STYLE OF FOOD LIKE INDIAN CUISINE.

---

ORIGIN	Central Valley
HARVEST	From mid weeks of April onwards.
AGEING	Only 10% had oak contact for 5 months as to maintain the fruity character of the variety.

---

COLOUR	Intense and deep purplish-red colour.
AROMA	With intense blackcurrant and cherry notes with hints of dark chocolate.
PALATE	Well balanced with soft tannins and fruity flavors with subtle and interesting coffee notes at the end.

---

SERVE AT 16°C – 18°C / 61°F – 64°F



Sustainable wines  
from Chile



[www.montgras.cl](http://www.montgras.cl)