

Wines of Chile

Cerro Nevado Carmenere

The essence of the Andes is revealed in the Cerro Nevado range of wines. Our grapes are grown on high, well-protected land near the mountain range, ripening slowly under the sun in mineral-rich soils. The result is fruity reds of exceptional quality from Chile's Central Valley, a region renowned for wines of unique complexity and elegance.

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VEGAN

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY **Carmenere**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 15-17ºC.**

Tasting Notes

The wine displays a bouquet of ripe forest fruits with subtle hints of black pepper and a delicate vegetal note of red pepper. On the palate, it presents a well-balanced structure with smooth, polished tannins. Its medium volume gives a sensation of fullness, while the finish is persistent and pleasant, leaving a memory of ripe fruit and spices.

Food Pairing

It goes well with cured cheeses, lamb stews and red meats such as sirloin steak with pepper.

Technical Information

Grapes are hand picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures) to express the maximum the extraction of fruit aromas and soft tannins. After fermentation, a post-fermentation maceration is carried out to obtain a mature, complex and elegant wine with a soft, round palate.