



CASAS DEL TOQUI®  
WINE OF CHILE



# BARREL SERIES

## Carmenerre 2015

<b>Producer</b>	Casas del Toqui S.A.
<b>Country of origin</b>	Chile
<b>Region</b>	Cachapoal Valley
<b>Winemaker</b>	Alfonso Duarte P.
<b>Type of wine</b>	Red
<b>Alcohol</b>	14%
<b>Grapes variety</b>	Carmenerre 100%
<b>Tasting notes</b>	Purplish red color with ruby hues. Aromas of plum, species, vanilla, cloves, pepper, smoke and tobacco. On the palate it is well structured, with soft, round tannins, nice finish.
<b>Viticulture</b>	Vertical espalier
<b>Vinification</b>	Fermentation at 27°C-29°C, post fermentation maceration and aged in oak barrels for 8 months.
<b>Residual sugar</b>	2.15 g / l
<b>Total acidity</b>	5.10 g / l
<b>Bottle size</b>	750 ml
<b>Closure</b>	Natural cork
<b>Food pairing</b>	Serve between 16°C - 18°C with game birds, grilled meats and pastas.