



LA MARINA

CARMENERE

Violet and exotic intense red color. The aromas show touches of spice and chocolate, typical of this variety. In mouth, pleasant notes of pepper and fruit essence mingle together to provide a memorable finish

Origin	Chile
Denomination	Central Valley
Type	Red Wine
Variety	Carmenere
Bottle Sizes	750ml

Viticulture	Vertical shoot positioning
Vinification	8 days fermentation at 28°C / 82°F 5 days maceration

Alcohol	13% Alc. Vol.
Residual Sugar	1,9 gr/L
Total Acidity	3,7 gr/L

Serving Temperature	18°C / 64°F
---------------------	-------------



WWW.LAMARINA.CL