



LA MARINA

CARMENERE *Reserva*

Dark violet red in color with intense aromas of dark cherries and green peppers. At palate, soft tannins and light herb spices create an inspiration in mouth that will leave one pleasantly surprised

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 10 days maceration 3 months of ageing in Oak barrels

Alcohol	13% Alc. Vol.
Residual Sugar	1,8 gr/L
Total Acidity	3,2 gr/L

Serving Temperature	18°C / 64°F
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