

Casa Nueva Carmenere

Chile | Central Valley | Curicó Valley

Art. Nr. 66066

Wine Description

The wine is powerful, rich and seductive. A refined nose, showing plum and cherry aromas combined with notes of violets, vanilla and bitter chocolate. Smooth and round on the palate, with an exquisite and long finish. Medium to full bodied, with good cellaring potential.

Region Description

For many years the Chileans had been labelling Carmenere as Merlot. The French started planting here in the 19th Century when their vines were devastated by phylloxera. Chile offered the perfect environment and so today you will find some of the best world class examples of this once thought to be extinct classic Bordeaux varieties.

The grapes are 100% handpicked from un-grafted and pre-phylloxera French rootstock. The wine is aged in a combination of French and Californian oak for a minimum of 12 months before bottling.

Food Pairing:

Grilled meats, stews and roast dinners

TECHNICAL DATA

VINTAGE:	2024	COUNTRY:	Chile
REGION:	Central Valley	VOLUME:	0,75 L
STYLE:	Ripe & Rounded	WINE TYPE:	Red wine
VARIETAL:	Carménère	SERVING TEMP:	room temperature
ALLERGENS:	contains sulfites	AGING POTENTIAL:	to 2029

