



## LAS CASAS DE VAQUERIA

# Corral A18

## CARMENERE

 85% Carmenera, 15% Cabernet Sauvignon

*Origin* : Maule Valley

*Soil* : Clay loam, granitic origin.

*Export Package* : 750 ml

*Alcohol* : 13.5%

### TASTING NOTES

*This Carménère has an intense red ruby color. Its bouquet evokes cherry and blackberries, as well as spices. In the mouth, its friendly tannins stand out, together with its herbaceous character.*

#### *Vinification*

Harvest — Hand picked.

Aging — 20% of the blend in American oak barrels for 8 months.

#### *Serving Suggestions*

Food Pairing — Best served with grilled red meats, it is also a good accompaniment to game meats like deer or wild boar, stews and a great variety of cheeses such as Roquefort, Fontina and Brie.

Serving — 18°C (64.4°F)

### CORRAL A18 · RESERVA

*Block A18, our famed vineyard is used solely to produce our line of reserve wines. This wine has been carefully crafted to be an elegant, easy drinking wine that is full of richness texture and flavor.*



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