

el INFALTABLE



VARIETY : Carménère
VALLEY : D.O. Maipo Costa
ALCOHOL : 14 %
VINTAGE : 2019
ORIGIN OF SOIL : Granitic from the Coastal Mountain Range. Alluvial soils.



NET CONTENT : 750 ML
TOTAL PRODUCTION IN FIRST YEAR: 1.333 Bottles.
BARREL-AGEING : 14 months in new, second-and third-use barrels.
AGEING POTENTIAL: up to 7 years in ideal conditions.



COLOUR : Bright, intense crimson-purple.
NOSE : Intense with notes of red and black fruit like blueberries, blackberries and cherries, intermingled with spicy notes of smoke and dark chocolate.
MOUTH : Sweet attack; smooth, velvety tannins fill the mouth with ripe flavours, along with delicious acidity. The finish is very long.
SERVING TEMPERATURE : 16°C-18°C



CHEMISTRY :
· ALCOHOL : 13,8°
· PH : 3,56
· TOTAL ACIDITY (TA) : 3,43 g/L
· RESIDUAL SUGAR (RS) : 2,3 g/L



PAIRING : This wine pairs perfectly with barbecued meat, lamb chops, Chilean dishes like pastel de choclo (meat pie with a layer of ground sweetcorn) or empanadas (meat-filled pasties), and of course cheese platters. Vegan options include hummus, tahini, Baba Ghanoush or mushroom pâté.



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