

# EN PRIMEUR®

ULTRA PREMIUM WINE KIT | TROUSSE À VIN HAUT DE GAMME

Now  
fermented  
with



## MAIPOCHO

# Chilean Carmeneré

The Maipo Valley's terroir with its sandy, calcium-rich soils, warm dry summers and mild winters brings out the best in native grape varieties like the Carmeneré.

Our Chilean Carmeneré, fermented on Merlot GENUWINE Dried Winery Grape Skins offers liberal flavours of fresh blackberries, plums and violet notes.

Full-bodied, this exquisite wine treats the palate to the richness of toasted French oak with smooth silky tannins and succulent dark fruits. An excellent balance between freshness, fruit and structure gives an ample and impressively persistent finish.

### CONDITIONS AT HARVEST

TOTAL ACIDITY:	4.7 g/l
BRIX:	21.9
pH:	3.6

### WINEMAKER NOTES

OAK:	2
BODY:	4
SWEETNESS CODE:	0
OAK TYPE:	Toasted Hungarian oak shavings
AGING SUGGESTION:	6-8 months

ALL SCALES BASED ON FINISHED WINES.



Bottle the experience™

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