



CASAS DEL BOSQUE

Gran Reserva Carménère

www.casasdelbosque.cl



VARIETALS	100% Carménère
VINTAGE	2023
REGION	Cachapoal Valley, Chile
TECHNICAL DATA	Alcohol 14% Total acidity 6.7 g/l Residual sugar 2 g/l pH 3.75
APPEARANCE	Deep ruby red.
NOSE	This warm vintage shows an important aromatic and flavor concentration, where the typically minted notes combine an elegant primary expression of floral aromas with subtle and integrated secondary notes.
PALATE	The entry on the palate is soft, round, giving a warm sensation. Tannins are silky and round the palate. Good length.
AGEING	Aged in French oak barrels (20% new and 80% used) for 10 months.
PAIRING	A favorite to pair with traditional Chilean cuisine, which includes onions and peppers. It goes very well too with soy-based dishes, including pork, duck or greens.
READINESS FOR DRINKING	Enjoy now or store it for up to 5 to 10 years.
RATINGS	 
ORDER CODE	CH0199