



Wines of Chile

La Prensa Carmenere

Each morning, through misty mountains, Tomás delivered more than newspapers – he brought the world to every doorstep. A simple act, turned into a daily event of connection

Region

The grapes hail from Chile's Central Valley one of the country's premier wine regions. With a Mediterranean-like climate – hot, dry summers and mild, brief winters – the area benefits from the cooling effects of the nearby ocean. Morning fogs ensure slow, even ripening, resulting in wines of exceptional quality and complexity.

VARIETY
Carmenere

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Best served between 15 and 17°C.

Tasting Notes

Vibrant aromas of ripe red fruits, complemented by subtle hints of black pepper and capsicum. On the palate, it delivers a medium-body with a smooth, lingering finish. The structure is firm yet balanced, featuring soft, round tannins

Food Pairing

It pairs perfectly with well-matured cheeses, lamb stews and full-flavoured red meats such as pepper-crusted sirloin.

Technical Information

The grapes are harvested in small crates and, following a manual selection of the bunches on tables, are destemmed and left for 2–3 days at very low temperatures. Fermentation takes place at moderate temperatures to maximise the extraction of fruity aromas and soft tannins. After fermentation, post-fermentation maceration is carried out to produce a wine that is mature, complex and elegant on the palate.