



Wines of Chile

Pico Andino Carmenere

Pico Andino invites you to drink in the fine vistas and wine, crafted from the vineyards nestled beneath the mighty Andes peaks.



Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY
Carmenere

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 15-17°C.

Tasting Notes

Ripe red fruits, black pepper, fresh red pepper. Great sensation of medium volume and final softness, firm and persistent structure, soft and round tannins.

Food Pairing

It goes well with cured cheeses, lamb stews and red meats such as sirloin steak with pepper.

Technical Information

Grapes are hand picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures) to express the maximum the extraction of fruit aromas and soft tannins. After fermentation, a post-fermentation maceration is carried out to obtain a mature, complex and elegant wine with a soft, round palate.