



Wines of Chile

Pico Andino Carmenerere

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 Carmenerere.

VARIETY
Carmenerere

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Entre 13 – 15°C

Tasting Notes

Subtle aromas greet the senses, accompanied by a hint of spice lingering in the backdrop, intertwined with hints of dark forest berries and cherries. Upon tasting, it envelops the palate with a feeling of smoothness and a gentle warmth, leading to a robust finale marked by firm tannins and nuances of blackberries. Its conclusion is drawn out and refined, leaving an impression of length and grace.

Food Pairing

Perfect for accompanying lean cuts of red meat, roasted dishes, pasta, turnovers, and pizzas. It complements chocolate desserts exceptionally well.

Technical Information

The manual harvest takes place towards the middle of May at the optimum moment of maturation. Destemming and subsequent vatting, undergoing a pre-fermentation maceration for 8 days at 6 °C. Alcoholic fermentation in large diameter stainless steel tanks for 10 days at 25 °C. Post-fermentation maceration for 6 to 10 days with daily soft pumping over. Racking and natural malolactic fermentation.