



FRAY LEON

CARMENERE



Central Valley



Jorge Martínez
Winemaker

Vineyards

Central Valley, characterized by the presence of alluvial soils, gravel and sand. Mediterranean climate with moderate rainfall.

Vinification

Hand and machine picked, cold maceration for three days. Fermented in stainless steel tanks at 26°C – 28°C, by the addition of selected yeasts.

Tasting notes

Colour: intense purple-red, deep and bright.

Aroma: spices and blackberries. With touches of vanilla and cassis.

Flavour: smooth, round tannins. Good structure and body.

Serving suggestions

T°: serve between 16 and 18° C.

Food Pairing: red meats, vegetables and pastas.



Analysis

Alcohol: 13%

pH: 3.52

Total Acidity: 3.55 g/L.

Residual Sugar: 7.81 g/L.