



## Curico Valley La Piqueta – Carmenere Gran Reserva

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most emblematic varieties.

### Region:

Located 200 km south of Santiago, the Curicó Valley is the gateway to the traditional wine region where Chile's winemaking history began. With higher rainfall than in the central zone, the area is characterised by fertile soils, distinct seasons and diverse geography, providing different terroirs for each grape variety.

**VARIEDAD:**  
Carmenere

**ESTILO:**  
Still wine

**GRADUACIÓN ALOHÓLICA:**  
13,5%

**RECOMENDACIÓN DE SERVICIO:**  
Between 14 and 16 °C

### Notas de cata

Spicy, white pepper, fresh red fruits, red pepper and soft notes of coffee and roasted wood. Large volume, velvety, soft, succorous and persistent tannins.

### Maridaje

Ideal with pasta and spicy dishes, meat broths and mature cheeses.

### Información técnica

The harvest is programmed to obtain the optimum moment of ripeness for the grapes. Once selected, the grapes are destemmed and left for 24 hours at 12°C.

We ferment at moderate temperatures, around 24-25°C, to preserve the grapes' maximum aromatic potential and colour. The grapes are then macerated for four to five days, during which time the tannins are softened and the wine gains complexity.

Finally, malolactic fermentation takes place in French oak barrels for six months on its lees, which gives the wine a creamy texture and greater complexity without losing its varietal character.