



## Las Alturas Carmenera

From the snow-capped peaks to the slopes of the Central Valley, our wines are a reflection of the altitude and purity of Chilean vineyards. Las Alturas is all about connecting with nature in its purest state. A truly special taste, born of passion and tradition, that will connect you to the very essence of the magnificent Andean mountain range.

### Region:

The grapes come from the Central Valley, one of Chile's main wine-growing areas. The weather is like the weather in the Mediterranean region, with hot, dry summers and short, mild winters. Because it is close to the sea, it is always damp and foggy in the morning. This means the grapes ripen slowly, and the wine is of a high quality.

**VARIEDAD:**  
Carmenera

**ESTILO:**  
Still wine

**GRADUACIÓN ALOHÓLICA:**  
13%

**RECOMENDACIÓN DE SERVICIO:**  
Between 15 and 17°C.

### Notas de cata

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

### Maridaje

It pairs well with red meats, such as grilled steak, stewed game dishes or cured cheeses.

### Información técnica

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.