

Pico Andino Carmenere



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Pico Andino invites you to savour both the breathtaking vistas and the exceptional wines, crafted from vineyards nestled at the foot of the majestic Andes.

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:
Carmenere

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
13%

RECOMENDACIÓN DE SERVICIO:
Between 14 and 16 °C

Notas de cata

Vibrant aromas of ripe red fruits, complemented by subtle hints of black pepper and capsicum. On the palate, it delivers a medium-body with a smooth, lingering finish. The structure is firm yet balanced, featuring soft, round tannins.

Maridaje

It goes well with pasta, spicy foods, meat broths and soft cheeses.

Información técnica

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.