

OUR WINES

LA CARMENÈRE

TASTING NOTES

VARIETY: 100% Carmenère

WINEYARD: San Vicente.

WINEMAKING: Fermented and aged in 100% new french oak. This method called *vinification integrale*® is used to obtain wines with better wood integration, complex bouquets and balance between fruit and oak.

Malolactic fermentation in barrel.

AGING: 18 months in 100% new French Oak.

TASTING NOTES: Smooth attack with delicate, supple and rounded tannins, the palate is full and bold with a pleasant floral aftertaste and elegant tannic structure. The wine shows the typical spiciness that distinguished the varietal, with a very aromatic and balanced complexity.

An authentic Mexican Carmènere with remarkable freshness and elegance.

MARIDAJE: grilled meats, game meat, braised, vegetables and seafood, fined cheeses, veal, pork, lamp.

TEMPERATURA DE SERVICIO: 17°C/19°C.

BODEGAS HENRI LURTON

