



VISTAMAR



BRISA

CARMENÈRE | 2022

CENTRAL VALLEY

The word "Brisa" means "breeze" and it is a tribute to the freshness provided by the coastal and the Andean winds. Breeze, take a deep breath, enjoy a young and vibrant wine.

ORIGIN

Central Valley. Its climate is temperate Mediterranean, with a wide thermal amplitude. The soils vary from sandy loam to clayey and stony, with diverse humidity levels and altitudes.

VINIFICATION

The vinification aims to highlight the variety's typical flavors and aromas to obtain fresh and fruity wines, with soft and friendly tannins.

TASTING NOTES

Color: deep red with violet tones.

Aroma: black fruits with spicy notes and chocolate.

Flavor: fruity, with silky tannins and a pleasant ending.

Serving temperature: 16 - 18°C.

Food pairing: legumes, chicken, quiche, roast beef, pastrami and hams.



ORIGIN

Central Valley

VARIETY:

Carmenère

ANALYTIC

Alcohol: 13%
pH: 3.49
Total acidity: 3.67 g/l
Residual sugar: 5.36 g/l

2022

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