



CONCHA Y TORO TERRUNYO

Carmenere
Viña Concha y Toro
Santiago (Chile)

Area of Production:

Block 27, Peumo Vineyard in Rapel Valley, Chile.

Soil:

Riverbench associated soils, deep alluvial clay loam.

Grape Varieties:

Predominantly Carmenere, with small amounts of Cabernet Sauvignon.

Production Technique:

Harvested by hand in May. The wine is aged in new and used French oak barrels for approx. 17 months followed by an additional 6 months in the bottle.

Characteristics:

Color: Dark, deep red in color.

Bouquet: Complex and elegant aromas of ripe red berries, plum, spice and a hint of tobacco.

Taste: Powerful and concentrated fruit flavors reappear on the palate caressed in sweet tannins. Full in the mouth with great structure and a lingering finish.

Alcohol Content: 14.7%.

Total Acidity: 5.93 g/l.

Enjoy the distinctive taste of Terrunyo Carmenere with tomato based pasta, game, duck, red meat and robust cheeses.