



# MARAY

## RESERVA

### CARMENÈRE 2018

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#### ORIGIN

This vineyard is located in Cachapoal, one of the best areas in Chile for producing Carmenère. It was planted in 1950 and so now produces low yields, which are reflected in high-quality wines.

#### PAIRING

Perfect to enjoy with cheese, meat or even better your favorite pizza.

#### TEMPERATURE

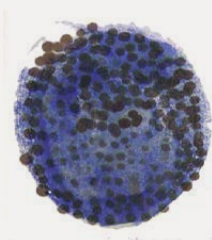
Drink preferably at 18°C.

#### TASTING NOTES

The wine has an intense red color with purple hints. In the nose it shows aromas of black fruit with pepper notes and spices. On the palate, it is soft, with velvety tannins, combining perfectly with notes from the French oak barrels in which the wine aged for six months. An elegant, complex, and yet soft wine. It pairs perfectly with roasted red meat.

#### TECHNICAL INFORMATION

Varieties: 100% Carmenère  
Alcohol (Vol%): 14%  
PH: 3.44  
Total Acidity: 3.28 g/l (Tartaric Acidity: 5.03 g/l)  
Residual Sugar: 3.09 g/l



MARAY  
wines



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