



FRONTERA

CARMENERE

◦ C E N T R A L V A L L E Y ◦

Excellent company for pasta, cheese, lamb, grilled chicken and risotto.



- **VARIETY** 85% *Carmenera* / 15% *Cabernet Sauvignon*.
- **HARVEST** 40% *hand-picked during April and May*.
- **SOIL** *Alluvial and colluvial*.
- **AGING** *In stainless steel and epoxy concrete tanks for 2 to 5 months*.
- **COLOR** *Bright and intense ruby red, with violet reflections*.
- **NOSE** *Fruity character, with red plums and species aromas*.
- **PALATE** *Soft and round with good intensity and persistence*.

