

VARIETY CARMENERE

From Sunrise's selected vineyards, our wines are born. Wines that are full of life, ripe with vibrant flavors. We harvest the unique energy of these beautiful places to light up your glass.

APELATION:	Central Valley.
HARVEST:	Hand picked and mechanical harvest from March to May.
SOIL:	Alluvial and Colluvial.
AGING:	Stainless steel tanks for 3 months.
COLOR:	Intense red with violaceus hues.
NOSE:	Fresh, black plums, pepper and soft toast.
TASTE:	Good and soft body, harmonic with great.
FOOD PARING:	Enjoy with pastas, nature cheese and meat.
	Serve at a T° of 15-20° C.

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CARMENERE VALLE CENTRAL - CHILE

CONCHAY TORO

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