



LAS CASAS DE VAQUERIA

LAGO Sur

CARMENERE

 85% Carmenera, 15% Cabernet Sauvignon

Origin : Maule Valley

Soil : Clay loam, granitic origin.

Export Package : 750 ml

Alcohol : 13.5%

TASTING NOTES

It is a wine with an intense red color and notes of aromatic herbs, fresh and mature fruit like plums and red currants. It shows a rich toast, as a result of being aged in oak barrels, with balanced and friendly tannins, and an elegant finish.

Vinification

Harvest — Hand picked.

Aging — 60% in American oak barrels during 12 months.

Serving

Food Pairing — Recommended to be served with fine cuts of beef and a wide range of white meats, pasta and spicy dishes.

Suggestions

Serving — 18°C (64.4°F)

LAGO SUR · GRAN RESERVA

Gran Reserva “Lago Sur” : When our fruit it comes to watering, is not about how much water we use, it is all rather about the water that comes from South Lake. Our Gran Reserva is the natural choice, when it comes to choose a wine with a fruit driven style.



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