

CLOS CENTENAIRE

CABERNET SAUVIGNON CARMENERE · MALBEC & CABERNET FRANC

LA ORIENTAL ESTATE · MAULE VALLEY · CHILE

TASTING NOTES

Bright ruby red color, with subtle violet tones. Presents nice aromas of fresh fruits as plum and strawberry; fine spicy and subtle floral notes. Oak used in a way to respect its original aromas. In mouth, live and fresh, with great tanins and elegant finish.



VARIETIES

40% Cabernet Sauvignon, 30% Carmenere, 20% Malbec y 10% Cabernet Franc. Varieties of clay loam soil of fluvial origin.

AGING

100% in american and french oak barrels, for 12 months.

HARVEST

Hand harvested.



FOOD PAIRING

This blend of four grapes is a great partner for different kinds of red and white lean meats. Excellent companion for pasta and stew. Mature cheeses are also a great partner.

SERVING

Decant for 30 minutes and serve at 18°C (64°F)

EXPORT PACKAGE · 750 cc

ALCOHOL · 13.5% v/v

