

D DONOSO

CABERNET SAUVIGNON CARMENERE · MALBEC & CABERNET FRANC

“D” is the result of the best of our domaine: Vineyards with an average longevity of 60 years along with refined winemaking techniques make a blend of high quality, worth tasting by connoisseurs.

LA ORIENTAL ESTATE · MAULE VALLEY · CHILE

TASTING NOTES

Intense and defined violet red color. Its aromas are reminiscent of blackcurrant, blackberry and fresh fruits; delicate spiced and subtle floral notes. Presents a soft toasted and delicate vanilla notes, produce of its aging in french oak. In mouth, harmonic, medium structured body and silky tanins. Its finish is elegant, perfumed and persistent.



VARIETIES

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

AGING

100% in french oak barrels, for 24 months.

HARVEST

Hand harvested.



FOOD PAIRING

It is recommended to serve it with spiced foods and a wide range of lean meats. Pasta and mature cheeses are also a great companion.

SERVING

Decant for 1 hour and serve at 18°C (64°F)

EXPORT PACKAGE · 750 cc

ALCOHOL · 14% v/v

