



VISTAMAR

Enjoy Simplicity*

Brisa

Carmenère

Appellation of origin

Central Valley

This valley is characterised by a temperate, Mediterranean-type climate with a huge temperature range. The soils vary from loose sand to clay, with variable conditions as regards stone content, humidity and altitude.

Harvest and vinification information

The vinification aims to enhance the flavours and aromas typical of the variety, obtaining fresh, fruity wines with mild, kindly tannins.

Description of the wine

Colour: purple red with nuances of violet.

Aroma: blackberries and plums with notes of spices and chocolate.

Flavour: fruity, with silky tannins and a pleasing finish.

Serving temperature: 16-18°C

Food match: pulses, chicken, quiche, roast beef, pastrami and hams.



Winemaker Director: Irene Paiva

Analysis 2015 vintage

Alcohol: 13%

pH: 3.52

Total Acidity: 5.3 g/L tartaric acid

Residual Sugar: 5.8 g/L

2010 vintage - Bronze
San Francisco Int'l Wine Competition 2011 (USA)

2009 vintage - Gold
Berliner Wein Trophy 2010 (Germany)