

# VISTAMAR

Cool Intensity



## BRISA

### Carmenère 2016

#### 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

**Alcohol:** 13%

**pH:** 3.48

**Total Acidity:** 3.68 g/L tartaric acid

**Residual Sugar:** 6.44 g/L.