

*An elegant expression
of Chile's signature
grape. Cherries,
chocolate and a
hint of spice.*



NATURA CARMENERE

Quite simply, Natura is all about purity. Like our consumers, we embrace life and are lovers of all things outdoors. Inspired by nature, we are mindful about what we put into the earth and how we care for our vineyards. The grapes we get back are the cleanest, purest expression of what Chilean terroir can offer. Crafted from 100% organically grown grapes, gluten-free and vegan-friendly.

SOIL

Black clay to course yellow sand.

PRODUCTION TECHNIQUE

The organically grown grapes are hand-picked in late April. After the crush, the must is transferred to temperature controlled stainless steel tanks for a cold soak before undergoing alcoholic fermentation. The wine then undergoes malolactic fermentation which takes place naturally by controlling the temperature to complete the process. 20% of this wine is aged in French oak barrels for 6 months.

BOUQUET

Attractive, cherry aromas with hints of chocolate and spice.

TASTE

Big volume on the palate with soft round tannins, and a firm, well balanced structure. Good balance between fruit and oak with a long, juicy finish.

FOOD PAIRING

This world-class Carmeneré is an excellent accompaniment to pastas, robust cheeses and meats.

ORIGIN

Central Valley, Chile

VARIETIES

100% Carmeneré

ANALYSIS

Alcohol	13.9% Vol
Total Acidity	3.38 g/l

SIZE(S)

750ml 0 82734 62014 3

PACK(S)

750ml 12pk

