# MAGIS
*Limited Reserve*

GREAT RESERVE • GREAT RESERVE •

VEGAN FRIENDLY • VEGAN FRIENDLY • DOES NOT CONTAIN COMPONENTS OF ANIMAL ORIGIN

## Carmenere 2020
*CURICÓ / CHILE*

## Tasting notes

- **Colour:** Intense red color.
- **Aromas:** Interesting nose. Notes of ripe red fruits and soft herbal notes, also some toast that comes from the barrel.
- **Flavors:** Well structured wine with balanced acidity, fresh with soft and ripe tannins.
- **Pairing:**
  - Grilled vegetables.
  - Stuffed pasta like ravioli with spicy sauce.
  - Raclette cheese

Suggested serving temperature: 15°-16°C (59 - 60°F).
**We recommend the use of decanter.**

## Vineyard

- **Vine:** Between 40 and 50 years.
- **Soil:** Clay loam deep colluvial.
- **Climate:** Mediterranean.
- **Harvest:** High temperatures during the summer brought the harvest forward by about two weeks. However, well balanced grapes with good aromatic expression were obtained.

## Winemaking

- **Fermentation:** Traditional with selected yeasts
- **Filtration:** No filtering.
- **Ageing:** 15 months in french oak barrels of first use.

## Laboratory analysis

- **Alcohol:** 14,1 %
- **Residual sugar:** 3,70 g/l
- **Total acidity:** 5,48 g/l
- **pH:** 3,55