



FOYE

CARMENERE

TASTING NOTES

Our Carmeneré is ruby red with a violet hue. Paprika stands out on the nose along with enticing aromas of ripe red fruit. Medium bodied with a flavorful mid-palate, sweet tannins, and a pleasingly fruity finish.

Pairing: Vegetable gratins with white sauce or creamy cheeses. Roasted red meats with herbs and mushrooms.

Aging potential: 2 years or more.

Serve 16 a 18°C.

VARIETY	100% Carmeneré
APPELLATION	Maule
VINEYARD	Old VSP-trained mass selection vineyards, flood irrigation, balanced growth.
SOIL	Fertile, very deep soil with far-reaching roots and mostly composed of clay, rocks and sand.
HARVEST	Beginning the second week of April.
FERMENTATION	Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26°C.
AGING	Micro-oxygenation with staves during malolactic fermentation.