



RESERVA

CARMENERE

2024



MAS ANDES

GRAPE VARIETY : 100% Carmenere

MATURING : 6 to 8 months in vats

AGEING POTENTIAL : 3 to 5 years



FRUITY

SPICY

POWERFUL



2024 VINTAGE

The 2024 vintage will be remembered for its outstanding weather conditions. Abundant winter rainfall, particularly in the Maule Valley (over 650 mm) and Maipo Valley (over 400 mm) gave way to an ideal spring and summer characterised by a dry season.

Despite an initial delay to the growth cycle, véraison (colour change) unfolded over a long period, resulting in varying degrees of ripeness. The harvest was meticulously planned to allow the grapes to reach optimal ripeness, promising outstanding aromatic intensity, a smooth structure and long finish.

Mild temperatures in January and February were followed by cooler conditions in March and April, thus preserving the natural freshness and acidity of the grapes. The resulting wines are well-balanced and powerful, combining richness and elegance, and are sure to join the ranks of the finest Chilean vintages.

TASTING NOTES

Aspect : Ruby-red colour with a purple rim.

Nose : Very intense and refreshing with powerful fruit aromas of blackberry, plum and blueberry, mingled with spicy notes of bay leaf, rosemary, and Sichuan pepper.

Palate : Starts out pleasant and refreshing, with a very smooth structure mid-palate. Red fruit aromas follow through, as well as spicy notes such as pepper and bay leaf. A smooth, well-balanced finish with good acidity that delivers excellent length.

Alc 13,5% vol.

MENU SUGGESTIONS

Poultry and range of sweet potatoes, Beef carpaccio, spinach shoots and parmesan.
Serving temperature: 15-17°C

