

GatoNegro

9 LIVES
RESERVE



CARMÈNÈRE 2018

ANALYSIS

| | |
|----------------|----------------------|
| Alcohol | 13.2% |
| pH | 3.64 g/l |
| Total Acid | 4.41 (Tartaric Acid) |
| Residual Sugar | 3.2 g/L |

ORIGIN:

Central Valley - Chile.

Harvest date: 2018

TASTING NOTES:

Appearance: Ruby colour.

Nose: Dominated by aromas of black fruit, like berries and the spicy notes typical of this variety.

Palate: Medium body, silky-smooth tannins and a long finish.

Pairing suggestion: Ideal with spicy food and mature cheese.

Serving temperature: 16°C–17°C.

SAN PEDRO
EST. 1865