

# GatoNegro

**9** LIVES  
RESERVE



## CARMENÈRE 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