



# FRONTERA

## CARMENERE

◀ CENTRAL VALLEY ▶

Excellent company for pasta, cheese, lamb, grilled chicken and risotto.

- **VARIETY** 85% Carmenera / 15% Cabernet Sauvignon.
- **HARVEST** 40% hand-picked during April and May.
- **SOIL** Alluvial and colluvial.
- **AGING** In stainless steel and epoxy concrete tanks for 2 to 5 months.
- **COLOR** Bright and intense ruby red, with violet reflections.
- **NOSE** Fruity character, with red plums and species aromas.
- **PALATE** Soft and round with good intensity and persistence.

◀ TASTING NOTES ▶

[www.fronterawines.com](http://www.fronterawines.com)