

LOS MORROS CARMÉNÈRE 2019

Tasting Notes

- 👁 Brilliant intense purple.
- 👃 Toffee, leather, cedar and strawberries.
- 👄 Lively, juicy, black cherries and strawberries notes. It has silky tannins being round and tasteful.

VARIETAL 100% Carménère

VINEYARD Central Valley, Chile.

FERMENTATION Cold maceration for 5 days. Fermentation in temperatura-controlled stainless steel tanks during 20 days.

AGING 10% barrel aging 12 month.

ANALYSIS

Alcohol	13,0	% vol
Dry extract	31,5	g/l
Residual sugar	4,2	g/l
Total acidity	5,3	g/l (C ₄ H ₆ O ₆)
pH	3,5	



The name LOS MORROS, or “the hills”, comes from the rolling hills of vineyards that run alongside winemaker Miguel Besoain’s family home in Maipo Valley. These vineyards continue south, through the Central Valley of Chile – from this special mountainous terroir, Miguel produces hand-crafted wines using only the highest quality grapes. Miguel’s winemaking style stems from his vast experience working throughout European wine regions producing expressive, young and playful wines with excellent varietal tipicity.

LOS MORROS WINES
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