

Don Tony Perez Wines

2019 GRAN RESERVA CARMÉNÈRE



TASTING NOTES

Intense and deep red with a bluish hue, this wine offers a spicy varietal aroma with pepper and black fruit notes and a chocolate touch contributed by the barrel. Persistent and amiable, this wine is easy and soft on the palate, with evolution, licorice, and smoke notes.

FOOD PAIRINGS

Carménère naturally matches well with a variety of foods, including smoked, grilled, or roasted meats like chicken, pork, lamb, beef, and veal. The lower tannins in Carménère also make it a friendly option for lighter, less fatty dishes.

Finally, its character also holds up well with and matches perfectly with some spicy dishes and strong, hard cheeses.

CURICÓ VALLEY, CHILE

- 🌀 **Located in** the Maule region in Chile, Curicó Valley is one of the most important valleys for the production of quality wines in the country. The climate and soil conditions are ideal for the cultivation of different grape varieties, which create abundant diversity in the wines produced in the area.
- 🌀 **The climate** is characterized as Mediterranean, with hot, dry summers and mild, humid winters. These conditions allow for a slow and complete maturation of the grapes, which provides greater complexity and concentration of flavors in the wines. In addition, the cool breezes that come from the coast in the afternoons help cool the vines and maintain the acidity in the grapes—an important factor in the quality of the wines.
- 🌀 **The soil** is of alluvial origin, formed by sediment deposits brought by the rivers of the area. This gives the land a great mineral wealth, which translates into wines with great expression and complexity of flavors. The soil also has great permeability, which allows the roots of the vines to grow deeply and seek the necessary nutrients for the proper development of the plant.
- 🌀 **Various grape varieties** are grown in the Curicó Valley, among which Cabernet Sauvignon, Merlot, Syrah, Carménère, and Sauvignon Blanc stand out. Each of these varieties adapts differently to the climate and the soil in the area, resulting in a wide range of wines with different characteristics and flavor profiles.

TECHNICAL DATA

Composition	100% Carménère
Aging	12 Months French and American Oak (GRAN RESERVA)
pH	3.53
Total Acidity	5.17 g/L
Residual Sugar	2.73 g/L
Alcohol	14%
Harvest	Late April to Early May
Case Production	100K

DonTonyPerez.com

143 Woodworth Ave. Yonkers, NY