

Alto Los Romeros Carmenere 2016

Colchagua - Valle Central - Chile

Winery Alto Los Romeros

Varietal: Carmenere

Several New World wineries today are turning their vineyards over to the production of the fine Carmenere varietal grapes, as a result of their unique characteristics and intense flavors Although most commonly used as a blending varietal, single variety wines made with Carmenere have plenty to offer. These grapes are renowned for their intense dark red colored juices, and the fact that they carry some extremely interesting flavors and aromas. Young Carmenere wines are most commonly associated with deep, spicy notes, full of tobacco, chocolate and leather flavors that make them a favorite with wineries who wish to produce refined, elegant wines with a big finish. They are also famed for being one of the few grapes allowed by French law for the production of the world famous Bordeaux blended wines.

Region: Valle Central

The Valle Central of Chile is one of the world's most fascinating and unique wine regions, being a New World region with a history which stretches back several centuries to the time of the first European settlers on the South American continent. Although those original settlers brought their vines across the ocean for the production of sacramental wine, the way they flourished on Chilean soil was not ignored. Over the centuries, the vineyards around the Maipo and Maule valleys grew and grew, and now the Valle Central is the most productive wine region of South America, producing many of Chile's most characterful and flavorful wines. Cabernet Sauvignon and Merlot varietal grapes are grown and processed in

huge quantities for the international market, but there are also many vineyards dealing with high quality Sauvignon Blanc, Chardonnay and Carmenere grapes which are constantly gaining attention and praise from critics and wine drinkers around the world.

Country: Chile

Whilst being widely regarded as definitively 'New World' as a wine producing country, Chile has actually been cultivating grapevines for wine production for over five hundred years. The Iberian conquistadors first introduced vines to Chile with which to make sacramental wines, and although these were considerably different in everything from flavor, aroma and character to the wines we associate with Chile today, the country has a long and interesting heritage when it comes to this drink. Chilean wine production as we know it first arose in the country in the mid to late 19th century, when wealthy landowners and industrialists first began planting vineyards as a way of adopting some European class and style. They quickly discovered that the hot climate, sloping mountainsides and oceanic winds provided a perfect terroir for quality wines, and many of these original estates remain today in all their grandeur and beauty, still producing the wines which made the country famous.

Safra 2016. Jantar na Barreirinha em 01/09/2017.