

FRONTERA

AFTER DARK



CARMENERÉ

- C E N T R A L V A L L E Y -



- **VARIETY** 85% Carmeneré / 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 spice aromas: soft and round.
- **PALATE** Soft and round with good intensity and persistence.
- **PAIRING** Excellent company for pasta, cheese, lamb, grilled chicken and risotto. serve at 59 - 68 °f.
- **RESIDUAL SUGAR** 5,42 G/L
- **TOTAL ACIDITY** 4,92 G/L
- **ALCOHOL** 12%

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◀ MADE FOR THE NIGHT ▶