

Montecitos
TERRA VEGA

·WINE OF CHILE·

·GRAN RESERVA·

CARMENÈRE

Chile has a long viticultural history dating back to the time when the Spanish conquistadors brought the first vines to our country. Since then the art of wine-making has evolved over the centuries and now after all this time we have become expert at harnessing our perfect climate, natural resources and amazing terroirs, to craft premium wines of many different varietals. Terra Vega wines are born from a fusion of this Chilean heritage and state-of-the-art winemaking technology, cultivated from the best vineyard sites.

TASTING NOTES

Deep violet red in color, this Carmenere stands out for its typicity and aromatic diversity with ripe and fresh fruit notes such as blackberry, blueberry and fig, as well as spices such as white pepper and cedar. Its aging of 10 months in French and American oak provides a soft toasted touch, smoothness and texture. The palate is balanced with a long, elegant finish.

OAK AGING

10 months in French and American oak.

FOOD PAIRING

Great paired with roasted lamb.

PALATE

- Fruit ●●●●○
- Acidity ●●●●○
- Body ●●●●○
- Tannins ●●●○○

SUGGESTED SERVING TEMPERATURE

15- 18 ºC
59 - 64 ºF

95%CARMENÈRE
5% CABERNET SAUVIGNON
• GRAPES •

2021
• VINTAGE •

COLCHAGUA VALLEY
• REGION •

14%
• ALCOHOL •

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS



Montecitos
TERRA VEGA
WINE OF CHILE

GRAN RESERVA

MERLOT

Chile has a long viticultural history dating back to the time when the Spanish conquistadors brought the first vines to our country. Since then the art of wine-making has evolved over the centuries and now after all this time we have become expert at harnessing our perfect climate, natural resources and amazing terroirs, to craft premium wines of many different varietals. Terra Vega wines are born from a fusion of this Chilean heritage and state-of-the-art winemaking technology, cultivated from the best vineyard sites.

TASTING NOTES

Deep red in color with intense notes of ripe red fruit and spices, such as black plum, blueberry, cedar and black pepper. The palate is elegant, silky, with good volume, soft and round tannins, and a sweet and persistent finish.

OAK AGING

10 months in French and American oak.

FOOD PAIRING

Pairs especially well with simply cooked steak, pork chops, and roasted vegetables.

PALATE

- Fruit ●●●●●
- Acidity ●●○○○
- Body ●●●●○
- Tannins ●●●○○

SUGGESTED SERVING TEMPERATURE

15- 18 ºC
59 - 64 ºF

95% MERLOT
5% SHIRAZ
• GRAPES •

2021
•VINTAGE •

COLCHAGUA VALLEY
• REGION •

14,5%
• ALCOHOL •

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS