

# ANTARES<sup>®</sup>

CHILE

The brightest star in the southern sky

## Antares Carmenère

### The brightest star of the South Hemisphere

Chile is a long-skinny country on the south-west corner of South America. From north to south, east to west, the combination between man, climate and soil has opened new wine regions to the world. Main features to this mélange are the Andes Range alongside the East border, the Pacific Ocean on the west coast, the Atacama Desert at north and the Patagonia down south. A land of explorers and adventurers, this wine country gives birth to thrilling wines.

### Fermentation & Ageing

The juice is fermented for 5 days in stainless steel tanks at temperatures between 28°C and 30°C (82° F to 86° F) using selected yeasts. Post-fermentation maceration lasts 10 days at 25°C (77° F), for an ideal extraction of aromas, flavours and colours.

### Tasting Note

Ruby red in color with purple hints. Its aromas are full of character, particularly ripe black fruits, spices like pepper and accompanied by more subtle notes of vanilla and cinnamon. On the palate the wine is medium-bodied, full of character with ripe and soft tannins and a long lingering finish.

### Food Serving Suggestions

Enjoy this wine with meats, Curries or any spicy food.  
Serve at a temperature of 18-19° C (64° F to 66° F).

### Ageing Potential

From 1 to 3 years

### Technical Data

Winemaker: Andrés Caballero.  
Variety: 100% Carmenère.  
Appellation: Central Valley.

