



MARIPOSA ALEGRE

GRAN RESERVA

Symbol of youth, eternal love and resurrection, the "Mariposa Alegre" (joyful butterfly) is a beautiful emblem to our Gran Reserva range, marked by freshness, length and structure.

Our local legend tells the eternal love story between a young Inca warrior and the beautiful princess FA, who tragically died and left the warrior broken hearted. Like butterflies, emotions are ephemeral, while beauty remains forever. Their pure feelings for each other is a magical story, forever engraved in our mountains.

DENOMINATION OF ORIGINE - MARIPOSA ALEGRE RANGE

Colchagua, Cachapoal, Aconcagua, Curico, Leyda... Varieties for Mariposa Alegre are minutely selected among the bests in these regions, depending on the vintage quality.

CARMENERE

WINE PROFILE

VARIETAL: Carmenere

HARVEST: By hand

FARMING: Sustainable

WINEMAKING: Traditional in stainless steel tanks with an average length of 30 days, and temperatures about 24–26°C.

AGEING: 8 months in used French oak barrels.

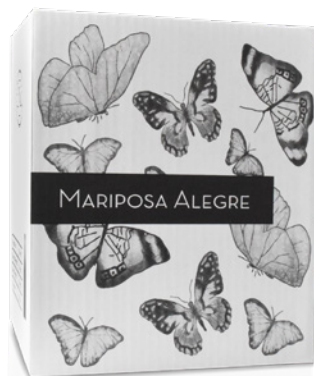
TASTING NOTES

Colour: Deep ruby red with purple hues

Nose: Intense spices aromas, very characteristic of the varietal with black fruit such as raspberry and cherries. Notes of black pepper, coffee, cacao and vanilla are contributing to its beautiful complexity.

Palate: Well balanced between tannins and acidity, it is juicy, elegant and velvety. Full-bodied, thanks to the just right amount of oak, giving structure and complementing the profile. We'll find spice pepper, cacao and vanilla. Es complex, and elegant at the same time.

SERVE AT: 16°



Pascal Marty
Winemaker

