



Carménère Lenclos give you the best of the Colchagua Valley, with a selection of micro-climate grapes. A mouth of red berries, spices, with tendencies to dark chocolate with complex notes French oak.

Valley: Colchagua

Variety: Carmenera 100%

Type of soil: Volcanic Origin,co uvial soil ,presense of clay, descomposition of volcanic rock with cornerstones, different structure depending on the sector.

Vineyard age: 40 years

Alcohol: 14%

Aging: Aged in French oak for one year.