

# KING CUVÉE



## **WINE MAKER**

*Alphonse DeRose*

## **ORIGIN DENOMINATION**

*Peralillo, Santa Ana, Colchagua Valley Chile*

## **VARIETIES**

*Carmenere, Malbec\*\**

## **ALCOHOL**

*14.3%*

## **WINE MAKING**

### **FERMENTATION**

*Natural yeast controlling temperature under 30°C (86°F)*

### **AGEING**

*Aged for 12 months in New French Oak Barrels*

## **TASTING NOTES**

*COLOR: Deep Dark Red, Long Legs*

*NOSE: Blueberry, Toffee, Coffee, Black Pepper*

*MOUTH: Soft Tannins, Perfume, Medium Body, Long finish with velvety feel*

*RECOMMENDED FOOD PAIRINGS: Lamb, Duck, Rabbit, Eggplant Lasagna*

*Serving Temperature 14°C (58°F) Up to room temperature*

