



Canepa Novisimo Carmenerre

A grape that was originally used primarily for blends in the Medoc region of Bordeaux, Carménère (car-men-yare) is known for its potentially low yields and intense colour. Another identifying trait of Carménère is its strong herbacious flavours. When Carménère was brought to Chile, which is now its main residence, it was thought to be Merlot.

The Central Valley is home to the most well-known of Chilean wine regions: Maipo, Cachapoal, Colchagua and Rapel. Carménère in the Central Valley, planted nearer to the coast will be riper and fruitier. While the further inland and closer to the mountain range of the Andes, the Carménère will be lighter in body, with higher acidity and more herbal notes. There is a lot of variety in style and flavours because of the elevation of the vines, which greatly impacts the diurnal temperature and sun exposure. Decanting is not necessary, enjoy over the next year and serve at 18C.

Canepa Novisimo Carmenerere

CARMENERE
CENTRAL VALLEY, CHILE
13.5% ALCOHOL
\$15

HOW IT LOOKS

Medium garnet core with raspberry edges.

HOW IT SMELLS

Very expressive and strong aromas of wild cherry, tart black fruits and herbs. Initially we get strong notes of smoke and green peppers. As the wine becomes relaxed in the glass, the wild fruits and smoke linger and we find riper vegetal aromas like roasted beets.

FOOD PAIRING

Steak fajitas stuffed with grilled mushroom, onion and peppers and chimichurri. Most will say Malbec is the obvious choice, but this Carménère will work well with the pungent flavours.



HOW IT TASTES

Carménère has similar traits of Merlot, with a medium body and soft tannin. The Novisimo has sweet tannins that aren't overly drying, and acidity that is fresh and a bit tingly on the palate. Small berry fruits, like black currants and cranberry are stronger here. Oregano, bark and cocoa powder provide additional complexity to a very affordable wine.

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Limited quantities available, buy more today.

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