

CASTILLO DE MOLINA		
<i>Reserva</i> CARMENÈRE		
	Viña San Pedro's Castillo de Molina Reserva wines are vinified using only the finest grapes. Controlled yields ensure a magnificent wine available only in limited quantities.  This variety that is grown and produced in Chile is surprisingly and notoriously different. The grapes used to produce this wine from Viña San Pedro were carefully selected and the wine has been kept in barrels during 12 months. This well integrated red balances somewhat peppery, herbal and toasty notes obtained from the barrels. It is plump on the palate with sweet polished tannins. Medium-body and a long-lasting aftertaste. Try with all sorts of meals, especially grilled and well-marbled red meats. Serve at 18°-20° C.	
12% vol.	Imported by Attard & Co. Ltd., Marsa,	
2,5% vol. 13% vol.	21237555, www.attardco.com	
3,5% vol.	Contains Sulphites	Espacio para Nº de Lote (\$\frac{1}{8}\$) (se imprime en proceso de embotellado)
14% vol. 1,5% vol.	75 de XX,X% vol.	
,	Produced and Bottled by Viña San Pedro S.A. Molina - Chile WWW.SAN PEDRO.CL	EAN-13 780430012295-9

Medidas: 68 x 103

Barniz: Mate Sist

Papel: Estate 8
Sist. de Imp: Off-Set



