

THE
OXFORD
WINE
COMPANY

Adobe Reserva Carmenère, Colchagua Valley

£9.95



Vintage:	2016
Bottle Size:	75cl
Alcohol %:	13.5%
Country:	Chile
Description:	<p>This rich, full-bodied wine has a ripe nose of plum and blackcurrant fruit showing a hint of cinnamon. On the palate it shows plenty of dark fruits and a rich acidity leading off with soft tannins and a lingering finish.</p> <p>Made from organically grown Carmenere, Syrah and Merlot grapes.</p>
Cepages:	Carmenère (Cabernet Gernischt)
Group:	Chile
Sub group:	Rapel Valley
Colour:	Red
Closure:	Cork
Producer:	
Website:	
Organic/Bio Status:	Organic
Food / cocktail match:	This wine would go well with a lamb rich lamb casserole or spicy oriental dishes. Equally, it is easily enjoyable on its own.
Food / cocktail recipe:	
Press	
Awards	<p>2012 Vintage: Sommelier Wine Awards 2014 - Bronze</p> <p>2011 Vintage: Sommelier Wine Awards 2013 - Bronze</p> <p>2010 Vintage: Sommelier Wine Awards 2012 - Gold</p> <p>2012 Vintage: "Fruity, with red and black berries"</p>
Other Info:	The Colchagua Valley is a wine-producing region in central Chile,

constituting the southernmost portion of the larger Rapel Valley. The Cachapoal Valley, to the north, makes up the other half. Colchagua is a little cooler than its northerly cousin Maipo, but still maintains a consistently Mediterranean climate. As with most areas of Chile, the Pacific Ocean offers a cooling influence—a saving grace at a latitude of 34 degrees south, which is closer to the equator than any European vineyard. The degree of cooling provided by the ocean varies from east to west in the Colchagua Valley, demonstrated by the distribution of red and white grape varieties.