



# CARMENERE 2020



AOC	Bordeaux Rouge	 
Varieties	Carmenere 100 %	
Alcohol	12 %	
Res. sugar	0 g/l	
Vinification	Picked by hand, de-stemmed, natural fermentation in terracotta amphora. Gentle punch downs for extraction (pigeage).	
Ageing	Maturation for 12 months in terracotta amphora. Bottled without filtering or fining.	
Style	This wine is filled with spicy and herbal notes such as green bell peppers and tomato leaves. This wine is surprisingly light as the Carmenere is not very tannic.	
Suggestions	Carmenere is great to combine with food, especially tasty meat dishes such as lamb racks with chimichurri sauce or bbq pork ribs. Try also with moroccan tagine stew.	



With amphoras, I want to make the purest and most authentic wines possible.

Carmenere is our specialty - we only made 400 bottles of this vintage.

Nea Berglund, winemaker

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