

\$15 WINES THAT TASTE LIKE \$50: CHILEAN CARMENERE

Wednesday, April 22, 2020 – Zekun Shuai



Considered one of Chile's most signature and significant red grapes, carmenere is a runaway from Bordeaux who found a new home in South America in the mid 19th Century. Chilean vignerons initially mixed it with merlot but after a 'paternity test' around 20 years ago it was proven the grape was in fact carmenere.

But Chile's warmer, drier climate is far more suited to carmenere. This year, we sensed a much higher consistency for high-quality carmenere as mentioned in our [recently published Chile report](#). The wines are more balanced, turning away from the style of a sweet fruit bomb, with some even being overtly sour-sweet on the palate.

veramonte

Veramonte Carmenera
Valle de Colchagua
Reserva Organic 2018
– JS92 (US average Price: \$10)