

# Osorio

Carménère, 2016



## ABOUT THE WINE

Juan Francisco Osorio was a star winemaking student at the University of Chile, so after graduation Bordeaux's legendary Château Mouton Rothschild came calling and lured him to France. After a few years, the Rothschilds tapped him to help start and run their Chilean vineyard and winery. Today he's in charge of 1,200 acres of vines for one of Chile's top producers. Juan Francisco manages every plot meticulously to ensure his wines pair well with a wide range of foods.

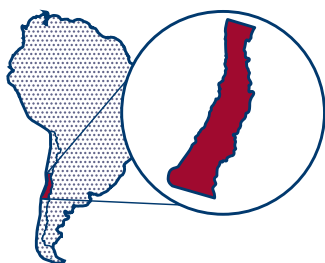


## DID YOU KNOW?

Carménère is native to France but was believed to be extinct. For decades, Chilean growers thought their Carménère vines were Merlot. They figured it out in 1992.

## ABOUT THE REGION

Valle Central, south of Santiago, is Chile's largest and most famous wine region. It's carved into smaller areas with unique soils and microclimates, each producing world-class wines. Classic Carménères such as this—fruity with a subtle herbal note—come from vineyards in the warmest parts of the region.



Valle Central, Chile

## AT A GLANCE

**Variety:** Carménère

**Vintage:** 2016

**Vineyard:** Various

**Oak:** Stainless steel (no oak)

**Alcohol:** 13.5%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/163](https://blueapron.com/wines/163)

## TASTING NOTES

**Osorio Carménère** is the perfect example of why this grape became popular over the past 25 years. It has the flavor and body of a Cabernet Sauvignon but the softer tannins of a Merlot.

### 1) Look at the Color



▲  
Purple  
garnet

### 2) Swirl & Smell



Plum



Cherry

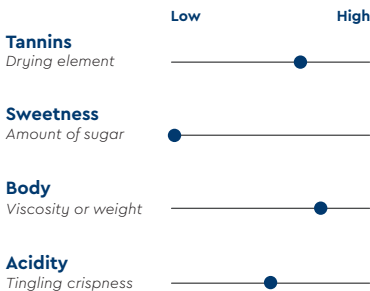


Baking spices



Tobacco

### 3) Taste & Savor



#### TASTING TIP

Note how this wine doesn't dry out your mouth as much as, say, Cabernet Sauvignon. Carménère's tannins are less harsh, sometimes called soft.

### 4) PAIR AND ENJOY!



Fruity &  
Savory

#### Match this wine's symbol to a Blue Apron Meal

The calling card of these reds—like Cabernet Franc, Carménère and some Malbecs—is the herbal, smoky or even meaty flavors emerging from the fruitiness. The savory element makes these wines match well with roasted vegetables; the more fresh herbs in a recipe, the more harmonious each bite and sip.

#### More classic pairings:

Eggplant rollatini | Stewed lentils | Roasted beets