



contempō[®]

Contempo is defined as showing the latest style and from its inception, was created to appeal to the wandering palate of a youthful wine consumer. True to its legacy, the new Contempo varietals again shift to accommodate brilliant new offerings from Italy and Chile - with the packaging taking on a bold, new color palette to uniquely parallel the exceptional drinking experience.

2021 • INFERNO



Type: Red Wine Blend

Origin/Appellation: Chili / Cachapoal Valley (Peumo Area)

Varietal(s): A proprietary blend of Cabernet Sauvignon, Carménère, and Syrah

Alcohol: 13.5%

Acidity: 5 g/L

Residual Sugar: 0.255%



Wine Story

The beauty of the Cachapoal Valley and the attractive qualities of the Peumo district brought a Northern Chilean family to purchase a vineyard there in 1824. The vineyards had been planted with pre-phylloxera vines imported directly from France that still grow on the hills today. The winery uses sustainable growth practices and with a legacy of passion for agriculture and its people, this 6th generation family vineyard continues to thrive today.

Tasting Notes

A complex, rich, and full-bodied red with aromas of blackberries, plums, figs, black pepper, and vanilla. Juicy on the palate with soft, elegant tannins and nicely integrated oak.

Pairings

Perfect with steak, meat stews, poultry with rich brown sauces, pork loin, or duck.

Key Features

The Original Red Blend Inferno!
Estate Grown and Family Owned Winery.

Awards

Just Wine Points – 93
Tastings – **Highly Recommended,**
Best Buy, Silver Medal

