

2019 | Contempo Inferno



Region/Appellation: **Chile / Central Valley**

Varietal/%'s: **67.5% Cabernet Sauvignon, 20% Merlot, 12.5% Shiraz**

Alcohol %: **13%**

Acidity: **4.5**

Residual Sugar: **0.8%**

Special Designation: **Estate Grown**



Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style and varieties of the wines offered under the Contempo brand will continually adapt to the wandering palates of the youthful wine consumer by exploring everything from the traditional to the avant-garde.

The Central Valley of Chile boasts many well-known and important wine growing regions in the country. The winery was founded in 1961, in Curico Valley. They also have holdings in Maipo, Colchagua, and Maule. There is a wide range of climate, soil, and terroir. Some vines could be up to 100 years old, producing anywhere from classic Bordeaux varietals and Syrah, to classic whites like Chardonnay and Sauvignon Blanc.



Black cherry, plum, and spice on the nose, with a round, earthy palate, light tannins, and a smoky finish.



Barbecued pork shoulder, rich red or brown sauces, grilled veggies or charcuterie and cheese.



Tastings - Highly Recommended, Silver Medal, Best Buy



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