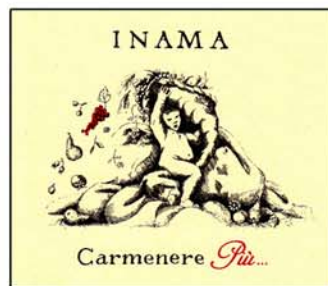


A huge and gratifying wine; Carmenere with Merlot. Juicy notes of dark fruit, cocoa and violets pair perfectly with grilled and cured meats.



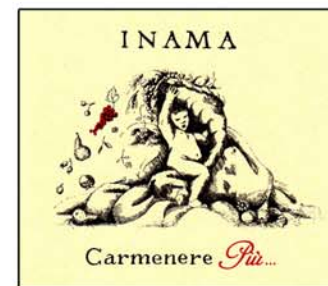
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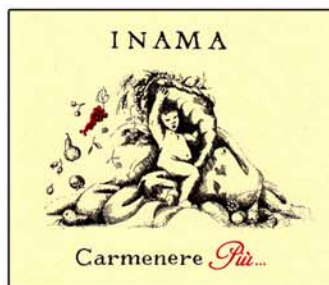
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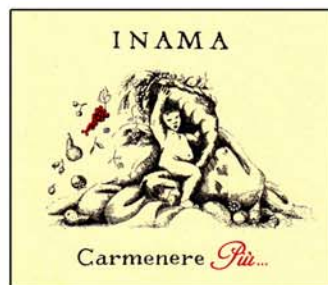
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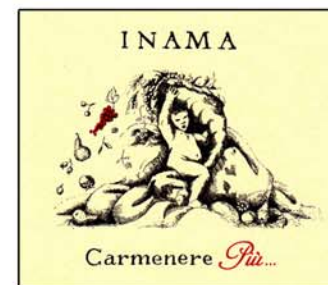
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