



Reserva Cabernet Sauvignon 2014

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

HARVEST & BLEND

Handpicked: 96% Cabernet Sauvignon and 4% Carmenère.

CLIMATE & SOIL

In Situ Cabernet blends grapes from the slopes of Paidahuen hill (920 m a.s.l.) and from the riverbanks of the Aconcagua River. The combination of ripe, red fruit and well-structured tannins from the hillside vines, with the soft and elegant tannins from the riverbed estate, give us this complex wine full of subtle aromatic tones and personality.

PROCESSING

Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 20 days and then aged in 70% French and 30% American, 225-litre oak barrels for 12 months. After bottling this wine was aged for at least 3 additional months before release.

ANALYTICAL DATA

Alcohol:	14.4	% by vol.
Total Acidity:	5.5	g/L (Tartaric)
pH:	3.63	
Residual Sugar:	3.3	g/L

*analytical data may vary from one lot to another

Tasting

Deep red in colour. Macerated currants and cherries, white fruits and black pepper. Plenty of polished oak and well-integrated tannins create a long and elegant finish.

Food Pairing Suggestions

An exquisite wine fit for the most ambitious of lamb dishes or simple barbecued chops. Serve between 16 ° and 20° C. Cellaring Ability: 2 to 5 years, but may be enjoyed now.

Press & Awards

Silver Medal Wines of Chile Awards 2014 (vintage 2012).
Silver medal Mundus Vini Internacional 2011 (vintage 2011).
Bronze Medal Japan Wine Challenge 2010 (vintage 2009).
Silver Medal Berlin wein trophy 2011 (vintage 2009).
Silver Medal Decanter Awards 2009 (vintage 2008).
Silver Medal Challenge International du Vin Bordeaux 2007.
Silver Medal Paris Vinalies International 2007 (2005 vintage).
Gold Medal Concours Mondial Bruxelles 2006 (2004 vintage).
Gold Medal Paris Vinalies International 2005 (2003 vintage).



Reserva Carmenère 2015

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

HARVEST & BLEND

Handpicked: 95% Carmenère and 5% Cabernet Sauvignon. Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

CLIMATE & SOIL

In Situ Carmenère blends grapes from the slopes of Paidahuen hill (920 m a.s.l.) and from the riverbanks of the Aconcagua River. The combination of ripe, red fruit and well-structured tannins from the hillside vines, with the soft and elegant tannins from the riverbed estate, give us this complex wine full of subtle aromatic tones and personality.

PROCESSING

Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 18 days and then aged in 50% French and 50% American 225-litre oak barrels for 12 months. After the bottling this wine was aged for at least 3 additional months before release.

ANALYTICAL DATA

Alcohol:	14.6	% by vol.
Total Acidity:	5,6	g/L (Tartaric)
pH:	3.67	
Residual Sugar:	3.32	g/L

*analytical data may vary from one lot to another

Tasting

Intense red with violet highlights. Deep aromatic complexity, black olive, black pepper, black currant and plum. Full-bodied and robust; dense and chewy tannins.

Food Paring Suggestions

A flattering wine that will bring out the best in a honey-roasted ham or pork in a mustard sauce. Serve between 16 ° and 18° C. Cellaring Ability: 2 to 5 years, but may be enjoyed now.

Press & Awards

Gold medal Concours Mondial de Bruxelles 2014 (2012 vintage).
Silver Medal Internationa Wine Challenge 2013 London (2012 vintage).
Rated 87 at Robert Parker's Wine Advocate (2012 vintage).
Silver medal Catad'Or W 2012 (vintage 2011).
Gold Medal Berliner Wein Trophy 2010 (vintage 2009).
Silver medal Concourse International de Brussels Chile 2010 (vintage 2009).
Gold Medal Berliner Wein Trophy 2009 (vintage 2008).
Gold Medal & Trophy for the best Carmenère at the IWC London (2005 vintage).
Silver Medal Challenge International du Vin Bordeaux 2007 (2005 vintage).
Gold Medal Concours Mondial Bruxelles 2006 (2004 vintage).



Reserva Chardonnay 2015

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

HARVEST & BLEND

Handpicked: 100% Chardonnay: March 06, 2015.

CLIMATE & SOIL

The riverbanks of the Aconcagua provide sandy soil with low fertility and good drainage. Moreover, the cool, night breeze that descends from the Andes Mountains creates an exceptional temperature variation, producing a mineral character and fruit expression that distinguish this Chardonnay.

PROCESSING

Handpicked and fermented in French oak barrels, it was then barrel-aged over its fine lees for 8 months. Only 10% of the wine underwent malolactic fermentation. After bottling this wine was aged for at least 3 additional months before release.

ANALYTICAL DATA

Alcohol:	14.0	% by vol.
Total Acidity:	6,54	g/L (Tartaric)
Volatile Acidity	0,42	g/L (Acetic)
pH:	3.35	
Residual Sugar:	2.8	g/L

*analytical data may vary from one lot to another

Tasting

Yellow with golden highlights. Clean, fresh and bright, with a whisper of oak, pear and ripe pineapple flavours. A keen edge of acid and sleek oak influence nicely balanced and integrated.

Food Pairing Suggestions

An impressive wine to show off with tagliatelle and smoked salmon or a grilled tuna steak. Serve between 11 ° and 13° C. Cellaring Ability: 2 to 3 years, but may be enjoyed now.

Press & Awards

Gold Medal Challenge du Vin 2016 (vintage 2015)
Silver Medal Concours Mondial de Bruxelles Chile 2010 (vintage 2009)
Bronze Medal International Wine Challenge 2009 London (vintage 2008)
Rated 86 - Wine Enthusiast July 2008 (vintage 2007)
Rated 87 - Stephen Tanzer's International Wine Cellar Mar/Apr 08 (vintage 2007)
Silver Medal Concours Mondial Bruxelles 2007 (2006 vintage).
Bronze Medal Wines of Chile Awards 2005.



Reserva Sauvignon Blanc 2016

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

HARVEST & BLEND

Handpicked: 100% Sauvignon: March 020, 2016.

CLIMATE & SOIL

This Sauvignon Blanc is grown on a single parcel only 16 Km from the Pacific Ocean. The sandy soil lies on a clay bed, providing the roots with 30cm of well-drained soil to explore and a block of clay to keep the water supply during the summer. The cool coastal breeze allows grapes to ripen gently and to produce the distinctive fruitiness of Coastal Aconcagua wines.

PROCESSING

Hand-picked and cold-soaked prior to fermentation, it was fermented in temperature-controlled stainless steel (14-16°C). Only 5% of the wine was fermented in French oak barrels. It was bottled young to preserve its fresh and fruity varietal character.

ANALYTICAL DATA

Alcohol:	13.4	% by vol.
Total Acidity:	7,07	g/L (Tartaric)
Volatile Acidity	0,46	g/L (Acetic)
pH:	3.22	
Residual Sugar:	2.5	g/L

*analytical data may vary from one lot to another

Tasting

Pale green highlights and intense aromas of grapefruit, lime and herbal tones. Its fresh acidity persists with great length, finishing off with a mineral touch.

Food Paring Suggestions

A unique wine which can be enjoyed on its own or with a cebiche, sea food or lemon sole. Serve between 9 ° and 11° C.

Cellaring Ability: enjoy now!

Press & Awards

Rated 90 LA CAV magazine October 2014. Nariz madura para Sauvignon Blanc, mostrando notas a crema y fruta blanca madura. Boca grata, acidez media, con toques de grosella muy madura, consecuentes con la nariz. Vino diferente. Armonía: mariscos y crustáceos.

Silver Medal Wines of Chile Awards 2014

Bronze medal International Wine Challenge (London 2013)