

SPECIAL RESERVE

CORDÓN *de Fuego*



CABERNET SAUVIGNON

- **Appellation:** Maipo Valley
- **Varietal Composition:** 100% Cabernet Sauvignon
- **Alcohol:** 13% vol.
- **pH:** 3,63
- **Aging:** 8 months French Oak
- **Harvest:** handmade picking during April
- **Fermentation:** 57°F

SOIL

Alluvial soil, stony and deep, over two meters. Good drain and high root exploration.

CLIMATE

Chilean Mediterranean climate mix dry summers and cold and rainy winters, which makes it ideal for vine. The cooling influences of the Andes and Pacific Ocean at night with warm and sunny days, result in a growing season with slow ripening and high-quality grapes.

HARVEST

During the season, no rain was reported during blossom neither spring frosts. High thermal oscillation, with moderate to low maximum temperatures at the final ripening stage benefited acidity and aromatic expression in wines. Wines depicted more acidity and less alcohol. Wines on this block of the valley showed very good color intensity and stability.

TASTING NOTES

It has a purplish red color, on the nose is earthy with aromas of red fruits with a touch of soft toast. It has a round entry, sweet, ripe and harmonic tannins, medium-high body and a long finish.

PAIRING

It is ideal to pair with sausages, semi-fat cheese and roasted red meats. Best served between 64°F to 66°F.

SPECIAL RESERVE

CORDÓN *de Fuego*



CARMENERE

- **Appellation:** Maipo Valley
- **Varietal Composition:** 100% Carmeneré
- **Alcohol:** 13% vol.
- **pH:** 3,64
- **Aging:** 8 months in French Oak
- **Harvest:** Handmade picking during April
- **Fermentation:** 52°F

SOIL

Alluvial soil, stony and deep, over two meters. Good drain and high root exploration.

CLIMATE

Chilean Mediterranean climate mix dry summers and cold and rainy winters, which makes it ideal for vine. The cooling influences of the Andes and Pacific Ocean at night with warm and sunny days, result in a growing season with slow ripening and high-quality grapes.

HARVEST

During the season, no rain was reported during blossom neither spring frosts. High thermal oscillation, with moderate to low maximum temperatures at the final ripening stage benefited acidity and aromatic expression in wines. Wines depicted more acidity and less alcohol. Wines on the valley showed very good color intensity and stability.

TASTING NOTES

Our powerful Carmeneré has a dark red color with violet tones. Aromas of black plum, vanilla and smoky touches can be felt on nose. In mouth has a smooth entry. It is juicy and round with ripe and sweet tannins, medium body and long finish.

PAIRING

Pairs well with casserole, meats and herb sauces.
Best served between 64°F to 66°F

LA PUNTILLA

SAUVIGNON BLANC



- **Appellation:** *Central Valley*
- **Varietal Composition:** *100% Sauvignon Blanc*
- **Alcohol:** *13% vol.*
- **pH:** *3,32*
- **Harvest:** *Handmade picking during March*
- **Fermentation:** *52°F*

SOIL

Flat and eroded soils, high minerality and good permeability.

CLIMATE

Chilean Mediterranean climate mix dry summers and cold and rainy winters, which makes it ideal for vine. The cooling influences of the Andes and Pacific Ocean at night with warm and sunny days, result in a growing season with slow ripening and high-quality grapes.

HARVEST

During the season, no rain was reported during blossom neither spring frosts. High thermal oscillation, with moderate to low maximum temperatures at the final ripening stage benefited acidity and aromatic expression in wines. Wines depicted more acidity and less alcohol.

TASTING NOTES

Pale and bright golden yellow color. At the beginning, medium intensity notes of herbs and minerality, then continues with reminders of pear, pineapple, green apple and lemon. In mouth it feels bubbly, alive and dry. Persistence of apple and grapefruit. It is crisp, fresh with high acidity and well balanced.

PAIRING

Ceviche, salads, pastas with seafood, goat cheese and smoked salmon. Best served between 54°F to 56°F.

LA PUNTILLA

Reserve

RED BLEND



- **Appellation:** Maipo Valley
- **Varietal Composition:** 60% Cabernet, 25% Carmenere, 15% Malbec
- **Alcohol:** 13,5% vol.
- **pH:** 3,61
- **Aging:** 8 months in French oak and 4 in American Oak
- **Harvest:** handmade during April
- **Fermentation:** 82°F

SOIL

Alluvial soil, stony and deep, over two meters. Good drain and high root exploration.

CLIMATE

Chilean Mediterranean climate mix dry summers and cold and rainy winters, which makes it ideal for vine. The cooling influences of the Andes and Pacific Ocean at night with warm and sunny days, result in a growing season with slow ripening and high-quality grapes.

HARVEST

During the season, no rain was reported during blossom neither spring frosts. High thermal oscillation, with moderate to low maximum temperatures at the final ripening stage benefited acidity and aromatic expression in wines. Wines depicted more acidity and less alcohol. Wines from this block of the valley showed very good color intensity and stability.

TASTING NOTES

This blend of Cabernet, Carmenere and Malbec from Maipo Valley, has a deep red color with hints of purple. Aromas of spices, sweet plum and vanilla. Soft first sip, round and sweet tannins loaded with smoky flavors. It is juicy, fruity and balanced with a medium-long finish.

PAIRING

It pairs well with paellas, smoked trout, curry and lamb.
Best served between 62°F to 64°F.



KUNZA

SAUVIGNON BLANC



- **Appellation:** *Central Valley*
- **Varietal Composition:** *100% Sauvignon Blanc*
- **Vintage:** *2020*
- **Alcohol:** *13% vol.*
- **pH:** *3,32*
- **Harvest:** *Handmade picking during March*
- **Fermentation:** *52°F*

SOIL

Flat and eroded soils, high minerality and good permeability.

CLIMATE

Chilean Mediterranean climate mix dry summers and cold and rainy winters, which makes it ideal for vine. The cooling influences of the Andes and Pacific Ocean at night with warm and sunny days, result in a growing season with slow ripening and high-quality grapes.

HARVEST

During the season, no rain was reported during blossom neither spring frosts. High thermal oscillation, with moderate to low maximum temperatures at the final ripening stage benefited acidity and aromatic expression in wines. Wines depicted more acidity and less alcohol.

TASTING NOTES

Pale and bright golden yellow color. At the beginning, medium intensity notes of herbs and minerality, then continues with reminders of pear, pineapple, green apple and lemon. In mouth it feels bubbly, alive and dry. Persistence of apple and grapefruit. It is crisp, fresh with high acidity and well balanced.

PAIRING

Perfect to pair with appetizers, shellfish, seafood, salads and pastas. Best served between 54 - 56°F.

ESTATE  GROWN

KUNZA

Chile

CHARDONNAY

Our Chardonnay has a bright yellow color. It has prominent aromas of banana, ripe peach and pineapple. In the mouth is balanced with predominance of fruits from the Tropics. It has a unique persistence and fresh harmony.

It is a great companion for appetizers, green salads, seafood, poultry and young cheeses.

Description

Brand: Kunza

Varietal composition: 100% Chardonnay

Apellation: D.O. Villa Alegre, Maule Valley

Trellis system: VSP

Soil Type: Sandy loam earth

Vinification Process

Harvest: At Middle of March

Cold soaking: 3 days

Yeast: Zymaflore VL2

T° Fermentation: 54-57°F

Pump-Overs: NO

Total Skyn contact: No

Filtration: Yes

Analysis

Alcohol: 13,5°

Residual sugar: 4,8 g/L

Total acidity: 4,7 g/L

PH: 3,15

Serving suggestions

54-55°F

D. O. MAULE VALLEY, CHILE

PRODUCT OF CHILE



ESTATE  GROWN

KUNZA

Chile
MERLOT

Our Merlot has a bright ruby-violet color. The wine has intense aromas with abundant notes of ripe red fruits, plum and pepper hints. Its tannins are sweet and velvety. It has a long and lingering finish.

Ideal companion for roast beef, pork, pasta and fresh cheeses.

Description

Brand: Kunza

Varietal composition: 100% Merlot

Appellation: D.O. Villa Alegre, Maule Valley

Trellis system: VSP

Soil Type: Sandy loam earth

Vinification Process

Harvest: At the end of March

Cold soaking: 3 days

Yeast: Actiflore F 33

T° Fermentation: 79-82°F

Pump-Overs: 3 daily

Total Skyn contact: 15 days

Filtration: Yes

Analysis

Alcohol: 13,5°

Residual sugar: 3,5 g/L

Total acidity: 3,85 g/L

PH: 3,68

Serving suggestions

64-68°F

D. O. MAULE VALLEY, CHILE

PRODUCT OF CHILE



ESTATE  GROWN

KUNZA

Chile

CABERNET SAUVIGNON

Our Cabernet Sauvignon has a rich and concentrated ruby-violet color. The smell has blackcurrant and black cherries. Elegant with good balance. Its tannins are soft and mature.

A great choice to pair with red meats, herby dishes or mature cheeses.

Description

Brand: Kunza

Varietal composition: 100% Cabernet Sauvignon

Appellation: D.O. Villa Alegre, Maule Valley

Trellis system: VSP

Soil Type: Sandy loam earth

Vinification Process

Harvest: At middle of March

Cold soaking: 3 days

Yeast: Actiflore F 33

T° Fermentation: 79-82°F

Pump-Overs: 2 daily

Total Skyn contact: 12 days

Filtration: Yes

Analysis

Alcohol: 13,5°

Residual sugar: 3,3 g/L

Total acidity: 3,48 g/L

PH: 3,63

Serving suggestions

64-68°F

D. O. MAULE VALLEY, CHILE

PRODUCT OF CHILE



KUNZA

RESERVE

Cabernet Sauvignon

Intense bright red ruby color. Complex wine with ripe fruits, and hints of hazelnut, cassis and black prunes aromas, mixed with notes of coffee mocha and toffee. A powerful and concentrated wine with tannins that are ripe and elegant. Delicious finish with great persistence and balance. It matches red meats, beef, roast beef and strong cheeses.

Description

Variety: Reserve Cabernet Sauvignon

Appellation: D.O. Valle Central

Winemaker: Claudio Gonçalves

Bottling: Estate bottled

Alcohol: 13,5

Vinification Process

The grapes were harvested by hand early in the morning at middle of March. In order to extract aromas 25 % of the must is underwent skin contact at low temperatures prior to alcoholic fermentation and the other 75% is only the free run juicy to fermented in stainless steel tank with select yeast at temperatures ranging from 12° to 14°C during a twenty-days, period allowing the extraction varietals aromas. Then we stir the lees to extract flavor and aromas from the yeast. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

PRODUCT OF CHILE



KUNZA

RESERVE

Sauvignon Blanc

Bright yellow color with greenish tones. Its prominent aromas dominated by pineapple, gooseberry, grapefruit skin and mandarin orange along with herbal notes and asparagus. Fresh mouth, crisp, refreshing and extends with lime and minerals. Good acidity, which gives the wine balance and focus.

It matches appetizers, salads, fresh or cooked seafood, such as oysters, scallops and salmon.

Description

Variety: Reserve Sauvignon Blanc

Appellation: D.O. Valle Central

Winemaker: Claudio Gonçalves

Bottling: Estate bottled

Alcohol: 13,0

Vinification Process

The grapes were harvested by hand early in the morning at middle of March. In order to extract aromas 25% of the must is underwent skin contact at low temperatures prior to alcoholic fermentation and the other 75% is only the free run juicy to fermented in stainless steel tank with select yeast at temperatures ranging from 12° to 14°C during a twenty-days, period allowing the extraction varieties aromas. Then we stir the lees to extract flavor and aromas from the yeast. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

PRODUCT OF CHILE



Gran RESERVE KUNZA

Cabernet Sauvignon / Carménère

Deep purple red. Aromatic intensity of pepper, black berries, hazelnut and notes of coffee. Well balanced and great structure, with condensed and mature tannins, followed by a pleasant and smoky aftertaste. Pairs well with roast beef, pork, pasta and fresh cheese.

Description

Variety: Gran Reserve Cabernet Sauvignon / Carménère

Appellation: D.O. Valle Central - Maule

Winemaker: Claudio Gonçalves

Bottling: Estate bottled

Alcohol: 13,5

Vinification Process

The Carménère grapes were harvested by hand at first of May while the Cabernet sauvignon grapes were harvested a few days before. In order to extract color and aromas the must underwent skin contact at low temperatures prior to alcoholic fermentation during five days. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a ten days period. The wine is then left to macerate for twenty additional days in order to extract tannin and then placed in oak barrels eighteen months, 80% French oak and 20% American oak. At the end the wine is bottled without filtering to maintain its extraordinary qualities.

PRODUCT OF CHILE





BEST TASTE

Blend: 50% Cabernet Sauvignon + 50% Carmenerere.

Vintage: 2018

Valley: Central

Best Taste. It is a Special Edition.

This wine presents the character of Cabernet Sauvignon and Carmenerere; both varieties are the emblematic and famous quality grapes from Chile. It is truly a “Blend of the History”, a special wine that captures in one bottle the best performance from two classic Chilean varieties.

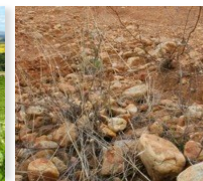
Tasting Notes: *Clear and brilliant red color, with extended aromas of fruit, spices and cocoa. The palate is ample and complex with sweet and mature tannins. Wine exudes rich hints of leather that evolves towards a sensuous, long finish. The wine shows the best match of Chilean Cabernet Sauvignon and Carmenerere. Salud!!*

10 Months in French Oak

Alc by Vol: 14,0º

pH: 3,55

Total Acidity (H2 SO4): 3,32 g/lit



BEST ZONE

Blend: 100% Cabernet Sauvignon

Vintage: 2015

Valleys: Maipo, Cachapoal, Colchagua and Maule

Best Zone is a premium Cabernet Sauvignon edition. This wine represents the true characteristic of Cabernet Sauvignon from different valleys by taking the essence from distinct valleys of Chile and capturing the qualities into one bottle. This special blend shows an X-Ray of the climate and geographical influence of our Cabernet Sauvignon grapes year after year.

Tasting Notes: Intense bright red color, clean. Blend of red fruit aromas with spicy touches of dark chocolate, vanilla and oak. Presence of minerality, certain notes of caramel with round and thick tannins balanced by a pleasant acidity. It is truly a great representation of a Chilean Cabernet Sauvignon.

12 Months in French Oak

Alc by Vol: 14,0º

pH: 3,54

Total Acidity (H2 SO4): 3,19 g/l



BEST SELECTION

Blend: 85% Cabernet Sauvignon + 7% Merlot + 6% Syrah + 2% Carignan

Vintage: 2015

Valleys: Maipo, Cachapoal, Colchagua and Maule

Best Selection it is a premium blend. *In this series, the wine aims to show the identity of place in Chile by combining grape varieties across Chile's diverse wine regions from a specific year. This blend, which is generous in flavors and textures, displays all the potential and true characteristics of various Chilean grape varieties today.*

Tasting Notes: *Bright ruby red color, soft and suggestive aromas of ripe fruit, cherry and raspberry. The palate is friendly with touches of noble wood, great structure, round and long finish. A well-balanced friendly and medium-bodied wine.*

16 Months in French Oak

Alc by Vol: 14,0°

pH: 3,57

Total Acidity (H2 SO4): 3,01 g/lit

ANNIE

SPECIAL SELECTION



Variety: Sauvignon Blanc

Appellation: D.O. Valle de Casablanca

Bottling: Estate bottled

This is a very sophisticated Sauvignon Blanc, intense and persistent. Fresh, with mineral notes and hints of pineapple and fresh herbs, elegant in the palate, long and fine in aftertaste. We invite you to discover the exquisite essence of this special selected wine.

Annie Special Selection Sauvignon Blanc, comes from the coastal area of the Aconcagua Wine Region of Chile.

Its coastal influence consists in cool sea breezes, foggy mornings, warm afternoons and cool nights. Annie Special Selection gathers all the characteristics of this marvelous terroir and is blended with the experience of VDA Winemaking team. This results in a very elegant, and sophisticated wine.

We invite you to discover the exquisite essence of this special selected wines.

Residual Sugar



Alcohol



PH



Total Acidity



Barrel Time



ANNIE

GRAN RESERVA



Residual Sugar



Alcohol



PH



Total Acidity



Barrel Time



Second Use

Variety: Pinot Noir

Appellation: D.O. Valle de Leyda

Bottling: Estate bottled

This is a well balanced wine with great acidity, silky tannins, persistent and with oaky notes. We invite you to discover the exquisite essence of this special selected wine.

Annie Gran Reserva Pinot Noir comes from the coastal area of the Aconcagua Wine Region, well known for its outstanding cool-climate varieties, such as Pinot Noir. This variety takes advantage of the sea influence, because the vineyards are planted close the seashore. Annie Gran Reserva Pinot Noir has a natural freshness, good structure and balance, with soft mineral notes, all provided from the terroir and crafted along the VDA Winemaking team. As a result, we have come up with a well balanced, tasty, intense and persistent Pinot Noir.

We invite you to discover the exquisite essence of this special selected wines.

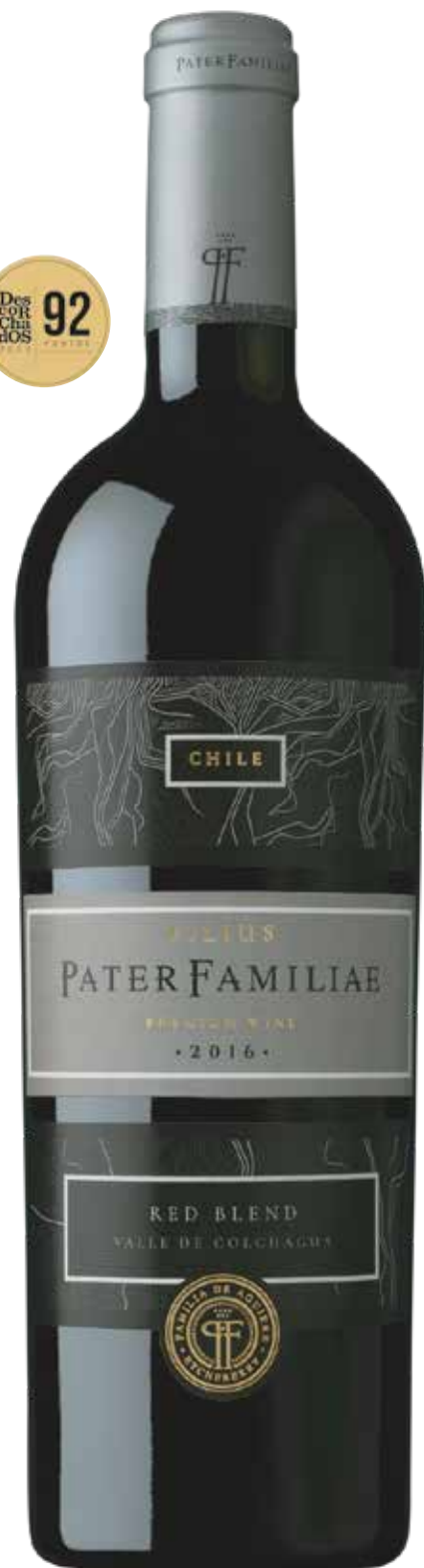




PATER FAMILIAE

FILIUS

PATER FAMILIAE



Residual Sugar



3.73

Alcohol



14%

PH



3.60

Total Acidity



3.47

Barrel Time



18M

70% French
30% American

Variety: Red Blend Filius

Appellation: D.O. Valle de Colchagua

Winemaker: Claudio Gonçalves Rey

Bottling: Estate bottled

The Pater Familiae Line represents the heart and soul of our family.

"FILIUS" the children, the descendants. This wine seeks to be a faithful representation of the experience of the ancestors passed down generation after generation for the creation of memorable wines. Is the testimony of our great viticultural French tradition and the more traditional grapes such as 85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Petit Verdot.

This red blend has deep red franc color, aromas and flavors of ripe red fruit such as red cherry, soft notes of sweet blonde tobacco, white pepper, full bodied and well balanced. Its texture is velvety, with firm and mature tannins, intense and persistent. Pater Familiae Filius brings you back to taste the wine in its more pure expression of legacy.



HEREDIUM

PATER FAMILIAE



Residual Sugar



3.73

Alcohol



14%

PH



3.59

Total Acidity



3.48

Barrel Time



22 M

70% French
30% American

Variety: Red Blend Heredium

Appellation: D.O. Valle de Colchagua

Winemaker: Claudio Gonçalves Rey

Bottling: Estate bottled

The Pater Familiae Line represents the heart and soul of our family.

"Heredium", the heirs and the heritage. The testimony of our great viticultural French tradition, elegance and complexity of its blend of traditional varieties such as 85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Petit Verdot.

This red blend has deep bright red color, aromas and flavors of ripe black fruit such as black cherry, plums, soft notes of sweet spices, well-structured and balanced, firm and mature tannins, intense and persistent.

Pater Familiae Heredium brings you back to taste the wine in its more pure expression of legacy.



TOPWINEMAKERS®

CHILE

TW 100 Barrels

CABERNET SAUVIGNON

Second Edition

Vintage 2015

Valleys: Elqui, Limarí, Casablanca, Aconcagua, Maipo, Cachapoal, Colchagua, Curicó and Maule

Chile in one bottle

50 Wineries, 50 Winemakers, 100 Barrels = 1 wine

This second edition of 100 Barrels of Chile it's very special because it takes all the experience and knowledge of the first challenge. To obtain this unique wine in the world, we selected the "best" 50 Wineries who produce high quality Cabernet Sauvignon from different Valleys in Chile. Each Winery contributed with 2 barrels of Cabernet Sauvignon, harvested without blending, according to their style, valley and enology. In short, in this bottle there is 2 % of each winery.

This wine "unique among all", brings together the diversity of our valleys, the enological creativity of Chile, the ability of innovation and the superb teamwork to proudly offer this second edition premium exquisite gift to the world:

"The Best of Chile in One Bottle".

18 Months in French Oak

Alc by Vol: 14,0º

pH: 3,53

Total Acidity (H2 SO4): 3,53 g/lit



TOPWINEMAKERS®

CHILE

TW 3 Axis of Chile

CABERNET SAUVIGNON

Andes Mountain

Vintage 2013

Valleys: Maipo, Cachapoal and Colchagua.

3 Wines which reflect the Diversity of Chile

30 Wineries, 30 Winemakers, 3 Wine Districts = 3 Unheard of Wines

Chile is a long and thin country, one where the Andes range and the Pacific Ocean are almost at sight,. this is how the idea of making 3 different wines from 3 large viniculture areas was born. Like a journey, this wine invites you to cross Chile from North to South

We made 3 wines which talk about their landscape: a Cabernet Sauvignon that reflects the character of our mountain range, a Carmenera that represents the generosity of the valleys between the mountain ranges and a Syrah that shows the influence of the costal range in our wines. 3 unique and different wines, 3 identities, 3 original and creative approaches which offer flavours, textures and their own style allowing a distinctive characteristic and personality of each Axis- Area.

Concept: An expressive wine with good structure, a fresh wine, Perfect maturity of red and black fruit with mild aromas of spices. In mouth tannins are soft and velvety, great balance of fruit and wood. An elegant wine with good acidity, long and juicy, very deep.

“Friendly Cabernet Sauvignon, easy to understand”.

18 Months in French Oak

Alc by Vol: 14,5º

pH: 3,56

Total Acidity (H2 SO4): 3,41 g/l



TOPWINEMAKERS®

CHILE

TW 3 Axis of Chile

CARMENERE

Middle Valleys

Vintage 2013

Valleys: Maipo, Cachapoal, Colchagua, Curico_Maule.

3 Wines which reflect the Diversity of Chile

30 Wineries, 30 Winemakers, 3 Wine Districts = 3 Unheard of Wines

Chile is a long and thin country, one where the Andes range and the Pacific Ocean are almost at sight, this is how the idea of making 3 different wines from 3 large viticulture areas was born. Like a journey, this wine invites you to cross Chile from North to South

We made 3 wines which talk about their landscape: a Cabernet Sauvignon that reflects the character of our mountain range, a Carmenere that represents the generosity of the valleys between the mountain ranges and a Syrah that shows the influence of the coastal range in our wines. 3 unique and different wines, 3 identities, 3 original and creative approaches which offer flavours, textures and their own style allowing a distinctive characteristic and personality of each Axis- Area.

Concept: It must have and smell as the typology, a fresh wine, with notorious black fruit. A mature and yet very vivid wine due to its acidity, harmoniously balanced with touches of noble wood, herbal notes and spicy tones. Elegant, long in the middle, complex.

“An impressive modern Carmenere”.

18 Months in French Oak

Alc by Vol: 14,3º

pH: 3,60

Total Acidity (H2 SO4): 3,16 g/lt



TOPWINEMAKERS®

CHILE

TW 3 Axis of Chile

SYRAH

Pacific Coast

Vintage 2013

Valleys: Elqui, Limarí, Aconcagua, Casablanca, Leyda and Colchagua.

3 Wines which reflect the Diversity of Chile

30 Wineries, 30 Winemakers, 3 Wine Districts = 3 Unheard of Wines

Chile is a long and thin country, one where the Andes range and the Pacific Ocean are almost at sight,. this is how the idea of making 3 different wines from 3 large viniculture areas was born. Like a journey, this wine invites you to cross Chile from North to South

We made 3 wines which talk about their landscape: a Cabernet Sauvignon that reflects the character of our mountain range, a Carmenera that represents the generosity of the valleys between the mountain ranges and a Syrah that shows the influence of the costal range in our wines. 3 unique and different wines, 3 identities, 3 original and creative approaches which offer flavours, textures and their own style allowing a distinctive characteristic and personality of each Axis- Area.

Concept: Over anything else it must reflect the cold climate, a fresh wine, with lots of crispiness and intense aroma, where the highlight are the flowers, acidic red fruits, pepper and black olives. Expression of smooth tannins and a sweet mineral touch, low in wood. A complex wine, long and juicy, concentrated.
“Vibrant Syrah with nerve”.

18 Months in French Oak

Alc by Vol: 14,4º

pH: 3,40

Total Acidity (H2 SO4): 3,55 g/l



TOPWINEMAKERS® CHILE

Top Blend Chile

Varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Carmenere, Syrah, Petit Syrah, Petit Verdot, Carignan, Garnacha, Mouvedre and Malbec.

Vintage 2015

Valleys: Elqui, Limarí, Aconcagua, Casablanca, Maipo, Cachapoal, Colchagua and Maule.

The Point of Harmony

In one bottle 12 Chilean wineries have come together from 8 different valleys and 12 different enological styles. Each winery distinguishes itself for a specific variety representing not only their best quality but also their unique variety. This exquisite Chilean Blend different to anything in the world was an unprecedented challenge with regard to integrating different aromas, flavors, and textures. To bring together such diversity was a huge challenge. This high quality wine strengthens and reflects all the maturity and creativity being experienced by Chilean Enology: "Wines with character, balance and freshness. Straight forward wine, remarkable, and provocative. "Defiant wines".

18 Months in French Oak

Alc by Vol: 14,1º

pH: 3,44

Total Acidity (H2 SO4): 3,58 g/l

TOP WINEMAKERS[®]

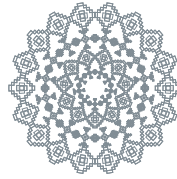
CHILE

ORIGINAL AND CREATIVE WINES FROM CHILE
UNIQUE WINES IN THE WORLD

...

Top Winemakers is an unprecedented creation; each wine has been developed as a different and original proposal. Unique Chilean Wines in the world, wines which reflect a new enology based upon creativity and innovation. These wines integrate different styles and approaches, wines which are a new expression, wines which incorporate a new quality under new parameters "Wines with a soul".





SOL DE CHILE



SPARKLING WINE
 EXTRA BRUT
 12°

Varieties	Blend of white varieties, mainly Muscat grapes
Vintage	Blend of different vintages
Origin regions	Without denomination of origin; a combination of different Chilean wine regions
Harvest date	Between February and March each year
First fermentation (Base wines)	The first fermentation of the pressed grape must occurred in stainless steel tanks at 16°C-17°C with selected yeasts, resulting in the base wine
The second fermentation or prise de mousse	The second natural fermentation occurred using the Charmat method in stainless steel isobaric tanks at 17°C-20°C with selected yeasts and resulted in a dry sparkling wine
pH	3.2 +/- 0.2
Total acidity	5,90 g/l (+/- 0,3 g/l)
Sparkling wine pressure	5.0 bar at 20°C (+/- 0.6 bar)
Tasting notes	Colour: This wine is shiny and pale yellow in colour. Fine, persistent bubbles. Pleasant fruit aromas with delicate floral notes. Fresh and well-balanced in the mouth with a very pleasant medium sweet finish
Food pairings	Ideal as an aperitif or paired with fish and shellfish, cheese, white meat or pasta dishes. Perfect with desserts
Serving temperature	Between 6°C and 8°C
Correct storage of the finished product	<ul style="list-style-type: none"> - Store in a clean, dry, fresh, well-ventilated area without vibrations - Do not store together with products with strong aromas (the odour passes through the cork) - Store in a walled, roofed area - Do not expose to direct light, especially sunlight - Store at a temperature of between 10°C and 20°C; the ideal storage temperature is 15°C. Avoid thermal shock.