



## BLEND

(PETIT VERDOT, CABERNET FRANC,  
SYRAH, CARMENERE)



VICUSORBIS winery



**BOTTLE**  
Burdeos Curicó  
Cork Capacity: 750 cc  
High: 316.1 mm  
Diameter: 86.69 mm  
Weight: 1.065 gr



**CAP**  
White Wax Seal



**CORK**  
Primera Natural VO  
49 x 24 mm.



**Appellation:** D.O. Curico Valley

产区：智利 库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师：Ricardo Pérez Cruz



Estate Bottled

原产地灌装



**Alcohol:** 14,5%

酒精度:14,5%

### VINEYARDS

The grapes come from our estate vineyards in Curico, 200 km down south of Santiago in the middle of the vast Central Valley. The soil derives from volcanic ashes and alluvial origin, and the vineyards have an excellent exposure to the sun light. All these conditions allow us to produce concentrated grapes, to express great color and aroma into elegant wines.

### 葡萄园

酿酒葡萄采摘自我们在库里科谷的自有园地，其位于圣地亚哥以南200公里，地处广阔的中央山谷的中心地带。土壤来源于火山灰及冲积层，整个园区长期沐浴在充足的阳光照射下，为培育优质葡萄提供了良好的先决条件，再经酿酒师之手，打造出色泽丰满，香气怡人的优雅葡萄酒。

### VINIFICATION

The clusters were selected by hand and then gently pressed without solid pumping. They were then subjected to a pre-fermentative maceration for 72 hours at between 10oC and 12oC. Next fermentation took place in between 26oC and 28oC for 8 days, before the wine was tasted to determine whether there was a need for post-fermentative maceration. Once the vinification process was complete, the wine was aged into first and second use French and American oak barrels for a period of 18 to 24 months. After the final blend was done, the wine was gently bottled one by one.

### 酿造

葡萄酒由人工方式采摘后轻柔压榨出葡萄汁，然后在10到12摄氏度的温度下进行72小时的预发酵浸渍。之后在26到28摄氏度的温度下发酵8天。然后由酿酒师品鉴鉴定是否需要进行发酵后浸泡。酿造过程结束后，葡萄酒会被分别放入新、旧法国橡木桶和美国橡木桶中陈酿18到24个月，最后经混合后逐一装瓶。

### NOTES FROM OUR WINEMAKER

Our Icono Blend Wine, has Intense and deep red color. It is fruity and complex in aromas, with a mix of spicy notes of fresh berries. The barrel aging gives to the Icono a soft structure that elegantly complements with the fruit. In mouth it is soft as velvet and juicy. Great volume and perfect balanced and scented. Pleasant, long and with a magnificent aftertaste. This wine reflects our passion in wine making. Extraordinary to pair with red meat steaks, pasta, spicy food and cheeses.

### 酿酒师品评

此款庄主珍藏级混酿酒体呈浓郁的深红色，香味芬芳馥郁，浸润红色浆果的果香，入口如丝绒般顺滑，口感更加柔和优雅，陈年橡木的深邃使结构完美平衡，回味愉悦悠长，无限遐想。此款酒体现出了我们在酿酒过程中投入的无限热情。适合搭配牛排、意大利面、辛辣食物和奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15°-16°C

### 适饮温度

15°-16°C