



CABERNET SAUVIGNON



BOTTLE
Burdeseo Colchagua
Capacity: 750 cc.
High: 303 mm.
Diameter: 84 mm.
Weight: 730 gr.

酒瓶
科尔查瓜波尔多瓶
容量: 750cc。
高度: 303 毫米。
直径: 84 毫米。
重量: 730 克。



CAP
Complex with logo.



酒帽
复合酒帽带商标



CORK/ 软木塞
Primera Natural VO
45 x 24 mm.

GRAN RESERVA

- Appellation:** D.O. Lontue Valley
- Winemaker:** Ricardo Pérez Cruz
- Estate Bottled**
- Alcohol:** 13,8%

产区: 智利库里科谷

酿酒师: Ricardo Pérez Cruz

原产地灌装

酒精度: 13,8%

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 grapes were harvested by hand at the beginning of May. In order to extract color and aromas the must has skin contact at low temperatures prior the 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. Then the wine rests for twenty additional days in order to extract tannins and then aged in oak barrels for eighteen months. The wine is bottled without filtering to maintain its extraordinary qualities.

酿造

葡萄在5月初以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行5天的低温浸皮，然后选用特定的酵母，将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵10天。之后会再浸泡20天，以获取更多的单宁。然后放入橡木桶中陈酿18个月。最后不经过滤直接装瓶，以保证其卓越的品质。

NOTES FROM OUR WINEMAKER

Our Gran Reserva Cabernet Sauvignon is an intense and complex wine with aromas of black cherries, cassis, red pepper, hazelnut and toast vanilla. In mouth feels a very good structure, with mature tannins and a smoky character. A great match for red meats, lamb chops, grilled vegetables, strong and mature cheese.

酿酒师品评

此款特级珍藏赤霞珠口感浓郁，完美的融合了黑樱桃，黑醋栗，红辣椒，榛子和烤面包的气息。入口单宁成熟，结构感强，并具有烟熏气息。适合搭配红肉、羊排、烤蔬菜和成熟奶酪。

RECOMMENDED SERVING TEMPERATURE
Between 15°- 17°C

适饮温度
15°- 17°C





MALBEC



GRAN RESERVA

Appellation: D.O. Lontue 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: 13,8%	酒精度: 13,8%

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 grapes were harvested by hand at the beginning of May. In order to extract color and aromas the must has skin contact at low temperatures prior the 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. Then the wine rests for twenty additional days in order to extract tannins and then aged in oak barrels for eighteen months. The wine is bottled without filtering to maintain its extraordinary qualities.

酿造

葡萄在5月初以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行5天的低温浸皮，然后选用特定的酵母，将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵10天。之后会再浸泡20天，以获取更多的单宁。然后放入橡木桶中陈酿18个月。最后不经过滤直接装瓶，以保证其卓越的品质。

NOTES FROM OUR WINEMAKER

Our Gran Reserva Cabernet Sauvignon is an intense and complex wine with aromas of black cherries, cassis, red pepper, hazelnut and toast vanilla. In mouth feels a very good structure, with mature tannins and a smoky character. A great match for red meats, lamb chops, grilled vegetables, strong and mature cheese.

酿酒师品评

此款特级珍藏赤霞珠口感浓郁，完美的融合了黑樱桃，黑醋栗，红辣椒，榛子和烤面包的气息。入口单宁成熟，结构感强，并具有烟熏气息。适合搭配红肉、羊排、烤蔬菜和成熟奶酪。

RECOMMENDED SERVING TEMPERATURE

Between 15°- 17°C

适饮温度
15°- 17°C



BOTTLE

Burdeos Colchagua
Capacity: 750 cc.
High: 303 mm.
Diameter: 84 mm.
Weight: 730 gr.

酒瓶

科尔查瓜波尔多瓶
容量: 750cc。
高度: 303 毫米。
直径: 84 毫米。
重量: 730 克。



CAP

Complex with logo.

酒帽

复合酒帽带商标



CORK/ 软木塞

Primera Natural VO
45 x 24 mm.





MERLOT



BOTTLE
 Burdeos Colchagua
 Capacity: 750 cc.
 High: 303 mm.
 Diameter: 84 mm.
 Weight: 730 gr.

酒瓶
 科尔查瓜波尔多瓶
 容量：750cc。
 高度：303 毫米。
 直径：84 毫米。
 重量：730 克。



CAP
 Complex with logo.



酒帽
 复合酒帽带商标



CORK/ 软木塞
 Primera Natural VO
 45 x 24 mm.

GRAN RESERVA

- Appellation:** D.O. Lontue Valley
- Winemaker:** Ricardo Pérez Cruz
- Estate Bottled
- Alcohol:** 13,8%

- 产区：智利库里科谷
- 酿酒师：Ricardo Pérez Cruz
- 原产地灌装
- 酒精度：13,8%

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 grapes were harvested by hand at the beginning of May. In order to extract color and aromas the must has skin contact at low temperatures prior the 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. Then the wine rests for twenty additional days in order to extract tannins and then aged in oak barrels for eighteen months. The wine is bottled without filtering to maintain its extraordinary qualities.

酿造

葡萄在5月初以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行5天的低温浸皮，然后选用特定的酵母，将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵10天。之后会再浸泡20天，以获取更多的单宁。然后放入橡木桶中陈酿18个月。最后不经过滤直接装瓶，以保证其卓越的品质。

NOTES FROM OUR WINEMAKER

Our Merlot Gran Reserva, has a deep purple color with notes of black berry, vanilla and toast tobacco. With a very warm mouth structure and an excellent aftertaste. A great match for red meats, poultry, pasta, lamb chops, strong and mature cheese.

酿酒师品评

此款特级珍藏梅洛呈深紫色，具有黑莓，香草和烟草的气息。口感温润柔和，回味悠长。适合搭配红肉、禽类、意大利面、羊排和成熟奶酪。

RECOMMENDED SERVING TEMPERATURE

Between 15° - 17°C

适饮温度

15° - 17°C





CARMENERE



BOTTLE

Burdeos Colchagua
Capacity: 750 cc.
High: 303 mm.
Diameter: 84 mm.
Weight: 730 gr.

酒瓶
科尔查瓜波尔多瓶
容量：750cc。
高度：303 毫米。
直径：84 毫米。
重量：730 克。



CAP

Complex with logo.

酒帽
复合酒帽带商标



CORK/ 软木塞

Primera Natural VO
45 x 24 mm.

GRAN RESERVA



Appellation: D.O. Lontue 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: 13,8%

酒精度：13,8%

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 grapes were harvested by hand at the beginning of May. In order to extract color and aromas the must has skin contact at low temperatures prior the 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. Then the wine rests for twenty additional days in order to extract tannins and then aged in oak barrels for eighteen months. The wine is bottled without filtering to maintain its extraordinary qualities.

酿造

葡萄在5月初以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行5天的低温浸皮，然后选用特定的酵母，将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵10天。之后会再浸泡20天，以获取更多的单宁。然后放入橡木桶中陈酿18个月。最后不经过滤直接装瓶，以保证其卓越的品质。

NOTES FROM OUR WINEMAKER

This Gran Reserva Carmenera is an intense wine with deep red and blue color. The spicy bouquet is typical of the variety, revealing notes of pepper, black fruit and a hint of chocolate as the result of the barrel aging process. It is gentle and easy to drink, with a very pleasant aftertaste. Great choice for spicy food, meat, pasta or chesses.

酿酒师品评

此款特级珍藏佳美娜深红色酒液中有蓝色光泽，具有成熟黑色水果香味，巧克力的甜美气息中带有胡椒的辛香味道，口感圆润，饱满复杂，回味细腻优雅。适合搭配辛辣食物、肉类、意大利面和奶酪。

RECOMMENDED SERVING TEMPERATURE

Between 15°- 17°C

适饮温度

15°- 17°C





SYRAH



GRAN RESERVA

Appellation: D.O. Lontue 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: 13,8%

酒精度: 13,8%

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 grapes were harvested by hand at the beginning of May. In order to extract color and aromas the must has skin contact at low temperatures prior the 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. Then the wine rests for twenty additional days in order to extract tannins and then aged in oak barrels for eighteen months. The wine is bottled without filtering to maintain its extraordinary qualities.

酿造

葡萄在5月初以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行5天的低温浸皮，然后选用特定的酵母，将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵10天。之后会再浸泡20天，以获取更多的单宁。然后放入橡木桶中陈酿18个月。最后不经过滤直接装瓶，以保证其卓越的品质。

酿酒师品评

此款特级珍藏西拉风味浓郁口感复杂，融合了玫瑰，樱桃，无花果等浆果的香气。入口结构强烈，单宁柔软，具有新鲜黑色水果和烟熏的气息。适合搭配草本菜肴、辛辣食物、肉类、禽类、意大利面和成熟奶酪。

NOTES FROM OUR WINEMAKER

Our Gran Reserva Syrah is an intense and complex wine with aromas of roses, cherries, fig and berries. In mouth it has a very good and firm structure, with velvet tannins, fresh black fruit and a smoky spicy character. Great match with herby dishes, spicy food, meat, poultry, pasta and mature cheeses.

RECOMMENDED SERVING TEMPERATURE

Between 15° - 17°C.

适饮温度

15° - 17°C



BOTTLE

Burdeos Colchagua
Capacity: 750 cc.
High: 303 mm.
Diameter: 84 mm.
Weight: 730 gr.

酒瓶

科尔查瓜波尔多瓶
容量: 750cc。
高度: 303 毫米。
直径: 84 毫米。
重量: 730 克。



CAP

Complex with logo.



酒帽

复合酒帽带商标



CORK/ 软木塞

Primera Natural VO
45 x 24 mm.

