



## CABERNET SAUVIGNON



### BOTTLE

Burdeos Cónica  
Baja Ecoglass  
Cork/Screw up  
Capacity: 750 cc.  
High: 296 mm.  
Diameter: 80,3 mm.  
Weight: 455 gr. P30.



瓶子  
锥形酒红色  
低生态玻璃  
软木塞/螺丝  
容量: 750cc。  
高度: 296 毫米。  
直径: 80.3 毫米。  
重量: 455 克。P30。

### CAP

Complex with logo.



胶囊  
复杂的标志。



**CORK / 软木**  
Colmatado VO  
45 x 24 mm.



## VARIETAL PLUS



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

地区: 库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师: Ricardo Pérez Cruz



Estate Bottled

原产地灌装



**Alcohol:** 13,0%

酒精度: 13,0%

### 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 end of April. In order to extract color and aromas, the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28° C, during a seven days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for four months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruit qualities.*

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿4个月，使水果芳香和橡木气息达到平衡。最后不经过滤直接装瓶，以保证其卓越的果味特性。

### NOTES FROM OUR WINEMAKER

*Our Cabernet Sauvignon has a rich and concentrated ruby-violet color. Aromas of blackcurrant and black cherries. Elegant with good balance. Its tannins are soft and mature. A great choice to match with red meats, herby dishes or mature cheeses.*

### 酿酒师品评

此款赤霞珠颜色呈红宝石色并泛有紫色光晕，具有黑加仑和黑樱桃的香味。入口单宁柔软成熟，酒体优雅结构平衡。适合搭配红肉、草本菜肴和成熟奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15°- 17°C

### 适饮温度

15° - 17°C





## MERLOT



### BOTTLE

Burdeos Cónica  
Baja Ecoglass  
Cork/Screw up  
Capacity: 750 cc.  
High: 296 mm.  
Diameter: 80,3 mm.  
Weight: 455 gr. P30.

瓶子  
锥形酒红色  
低生态玻璃  
软木塞/螺丝  
容量: 750cc。  
高度: 296 毫米。  
直径: 80.3 毫米。  
重量: 455 克。 P30。



### CAP

Complex with logo.



胶囊  
复杂的标志。



CORK / 软木  
Colmatado VO  
45 x 24 mm.

## VARIETAL PLUS



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

地区: 库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师: Ricardo Pérez Cruz



**Estate Bottled**

原产地灌装



**Alcohol:** 13,0%

酒精度: 13,0%

### 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 end of April. In order to extract color and aromas, the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28° C. during a seven days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for four months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruit qualities.*

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿4个月，使水果芳香和橡木气息达到平衡。最后不经过滤直接装瓶，以保证其卓越的果味特性。

### NOTES FROM OUR WINEMAKER

*Our Merlot has a bright ruby-violet color. The wine has intense notes of ripe red fruits, plum and pepper hints. Its tannins are sweet and velvety. Has a long and lingering finish. Ideal as a company for roast beef, pork, pasta and fresh cheese.*

### 酿酒师品评

此款梅洛呈明亮的红宝石色并泛着紫色光晕，具有成熟的红色水果芳香，并伴有李子和胡椒的香气。单宁如天鹅绒般柔软顺滑，回味绵长。适合搭配烤牛肉、猪肉、意大利面和新鲜奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15° - 17°C

### 适饮温度

15° - 17°C





## CARMENERE



### BOTTLE

Burdeos Cónica  
Baja Ecoglass  
Cork/Screw up  
Capacity: 750 cc.  
High: 296 mm.  
Diameter: 80,3 mm.  
Weight: 455 gr. P30.



瓶子  
锥形酒红色  
低生态玻璃  
软木塞/螺丝  
容量: 750cc。  
高度: 296 毫米。  
直径: 80.3 毫米。  
重量: 455 克。P30。

### CAP

Complex with logo.



胶囊  
复杂的标志。



**CORK / 软木**  
Colmatado VO  
45 x 24 mm.



## VARIETAL PLUS



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

地区: 库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师: Ricardo Pérez Cruz



Estate Bottled

原产地灌装



**Alcohol:** 13,0%

酒精度: 13,0%

### 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 end of April. In order to extract color and aromas, the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28° C, during a seven days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for four months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruit qualities.*

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿4个月，使水果芳香和橡木气息达到平衡。最后不过滤直接装瓶，以保证其卓越的果味特性。

### NOTES FROM OUR WINEMAKER

*Our Carmenere has an intense dark-violet color. The wine features aromas of fresh red fruit, hints of plums, jam and spices. Its tannins are sweet and velvety. Matches soft red meats, poultry and soft cheeses.*

### 酿酒师品评

此款佳美娜呈强烈的深紫色，具有新鲜水果，李子，果酱和香料的气味。单宁如天鹅绒般柔顺。适合搭配嫩软的红肉

### RECOMMENDED SERVING TEMPERATURE

Between 15°- 17°C

### 适饮温度

15°- 17°C





## SYRAH



### BOTTLE

Burdeos Cónica  
Baja Ecoglass  
Cork/Screw up  
Capacity: 750 cc.  
High: 296 mm.  
Diameter: 80,3 mm.  
Weight: 455 gr. P30.

瓶子  
锥形酒红色  
低生态玻璃  
软木塞/螺丝  
容量: 750cc。  
高度: 296 毫米。  
直径: 80.3 毫米。  
重量: 455 克。P30。



### CAP

Complex with logo.



胶囊  
复杂的标志。



### CORK / 软木

Colmatado VO  
45 x 24 mm.

## VARIETAL PLUS



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

地区: 库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师: Ricardo Pérez Cruz



**Estate Bottled**

原产地灌装



**Alcohol:** 13,0%

酒精度: 13,0%

### 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 end of April. In order to extract color and aromas, the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28° C, during a seven days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for four months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruit qualities.*

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿4个月，使水果芳香和橡木气息达到平衡。最后不过滤直接装瓶，以保证其卓越的果味特性。

### NOTES FROM OUR WINEMAKER

*Our Varietal Plus Syrah has a brilliant ruby red color with a violet sheen. With a pleasant spicy bouquet that unveils red fruit, white chocolate, pepper and oak. In mouth is soft and well-rounded. Perfect balanced wine, between the notes of fruit and the elegant aromas of toasted coffee and vanilla. It has a long and pleasant aftertaste. Perfect match for red meats, lamb, pasta and mature cheeses.*

### 酿酒师品评

此款优品西拉酒体呈明亮的红宝石色并伴有紫罗兰的光泽。红色水果、白巧克力、胡椒和橡木的味道完美搭配，令人愉悦。口感柔软圆润。水果、烘烤咖啡和香草的优雅气息完美平衡。回味优雅绵长。适合搭配红肉、羊肉、意大利面和成熟奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15° - 17°C

### 适饮温度

15° - 17°C





## SAUVIGNON BLANC



### BOTTLE

Burdeos Cónica  
Baja Ecoglass  
Cork/Screw up  
Capacity: 750 cc.  
High: 296 mm.  
Diameter: 80,3 mm.  
Weight: 455 gr. P30.

### 瓶子

锥形酒红色  
低生态玻璃  
软木塞/螺丝  
容量：750cc。  
高度：296 毫米。  
直径：80.3 毫米。  
重量：455 克。P30。

### CAP

Complex with logo.

### 胶囊

复杂的标志。

### CORK / 软木

Colmatado VO  
45 x 24 mm.

## VARIETAL PLUS



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

地区：库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师：Ricardo Pérez Cruz



**Estate Bottled**

原产地灌装



**Alcohol:** 13,0%

酒精度:13,0%

### 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 Sauvignon blanc grapes were harvested at the first days of March. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 12 to 14o C during twenty days. Prior to bottling, the wine is stabilized and filtered carefully to keep and maintain all the fruit character.*

### 酿造

长相思葡萄在三月初以人工方式采摘，然后选用特定的酵母，并将温度控制在12到14摄氏度之间，在不锈钢发酵罐里发酵20天。装瓶前葡萄酒会经静止、过滤处理，以保持所有的水果风味。

### NOTES FROM OUR WINEMAKER

*Our Sauvignon Blanc has an intense yellow color. The wine features aromas of gooseberries fruit, with hints of peach and lemon. The finish is crispy and fresh with good balance. It matches appetizers, fresh or cooked seafood green salads.*

### 酿酒师品评

此款长相思酒色亮泽金黄，并散发着醋栗果香，入口桃子和柠檬的香味融和打开。余味清爽新鲜，结构平衡耐人回味。适合搭配各种开胃小菜、新鲜或烹饪的海鲜和蔬菜沙拉。

### RECOMMENDED SERVING TEMPERATURE

*Between 11°- 12°C*

### 适饮温度

11°- 12°C





## CHARDONNAY



### BOTTLE

Borgoña Ecoglass 2  
Cork/Screw up  
Capacity: 750 cc.  
High: 297 mm.  
Diameter: 82,9 mm.  
Weight: 400 gr. P28.

瓶子  
勃艮第生态玻璃 2  
软木塞/螺丝  
容量: 750cc。  
高度: 297 毫米。  
直径: 82.9 毫米。  
重量: 400 克。第 28 页。



### CAP

Complex with logo.



胶囊  
复杂的标志。



CORK /软木  
Colmatado VO  
45 x 24 mm.

## VARIETAL PLUS



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

地区: 库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师: Ricardo Pérez Cruz



Estate Bottled

原产地灌装



**Alcohol:** 13,0%

酒精度: 13,0%

### 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 Chardonnay grapes were harvested the second week of March. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 12 to 14o C during twenty days. Prior to bottling, the wine is stabilized and filtered carefully to keep and maintain all the fruit character.*

### 酿造

霞多丽葡萄在三月第二周以人工方式采摘，然后选用特定的酵母，并将温度控制在12到14摄氏度之间，在不锈钢发酵罐里发酵20天。装瓶前葡萄酒会经静止、过滤处理，以保持所有的水果风味。

### NOTES FROM OUR WINEMAKER

*Our Chardonnay has a bright and golden yellow color. Intense aromas of banana, pineapple and hints of vanilla. It has a great persistence and a fresh harmony. Great with fish, seafood and creamy pasta dishes.*

### 酿酒师品评

此款霞多丽呈明亮的金黄色。浓郁的香蕉，菠萝及香草气息完美的融合在一起，回味悠长。适合搭配鱼菜、海鲜和奶油意面。

### RECOMMENDED SERVING TEMPERATURE

Between 11° - 12°C

### 适饮温度

11° - 12°C





## CABERNET SAUVIGNON



### BOTTLE

Burdeos Cónica  
Baja Pesada  
Cork Capacity: 750 cc.  
High: 298 mm.  
Diameter: 81.8 mm.  
Weight: 580 gr.

瓶子  
锥形酒红色  
低重  
软木塞容量: 750 毫升。  
高度: 298 毫米。  
直径: 81.8 毫米。  
重量: 580 克。



### CAP

Complex with logo.



胶囊  
复杂的标志。



### CORK/软木

Primera Natural VO  
45 x 24 mm.

## RESERVA



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

地区: 库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师: Ricardo Pérez Cruz



**Estate Bottled**

原产地灌装



**Alcohol:** 13,5%

酒精度: 13,5%

### 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 grapes were harvested by hand at the end of April. In order to extract color and aromas the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a seven-days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then aged in oak barrels for eight months to keep the balance of the fruit and oak. It is bottled without filtering to maintain its character.*

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿8个月，使水果芳香和橡木气息达到平衡。最后不过滤直接装瓶，以保留其风味特点。

### NOTES FROM OUR WINEMAKER

*Our Cabernet Sauvignon Reserva has an intense red ruby color. It is a good sample of a complex wine, aromas of ripe fruits with hints of hazelnut and chocolate. It is a powerful and concentrated wine with elegant tannins. It matches fantastic with red meats, beef, spicy food and mature cheeses.*

### 酿酒师品评

此款珍藏级赤霞珠呈现强烈的红宝石色，风味复杂，具有成熟水果芳香并伴有榛子和巧克力的味道，口味醇厚，单宁优雅。非常适合搭配红肉、牛肉、辛辣食物和成熟奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15°- 17°C

### 适饮温度

15°- 17°C





## MERLOT



### BOTTLE

Burdeos Cónica  
Baja Pesada  
Cork Capacity: 750 cc.  
High: 298 mm.  
Diameter: 81.8 mm.  
Weight: 580 gr.

瓶子  
锥形酒红色  
低重  
软木塞容量：750 毫升。  
高度：298 毫米。  
直径：81.8 毫米。  
重量：580 克。



### CAP

Complex with logo.



胶囊  
复杂的标志。



### CORK/软木

Primera Natural VO  
45 x 24 mm.

## RESERVA



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

地区：库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师：Ricardo Pérez Cruz



**Estate Bottled**

原产地灌装



**Alcohol:** 13,5%

酒精度：13,5%

### 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 grapes were harvested by hand at the end of April. In order to extract color and aromas the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a seven-days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then aged in oak barrels for eight months to keep the balance of the fruit and oak. It is bottled without filtering to maintain its character.*

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿8个月，使水果芳香和橡木气息达到平衡。最后不过滤直接装瓶，以保留其风味特点。

### NOTES FROM OUR WINEMAKER

*Our Merlot Reserva has an intense red dark color. It is a complex wine with aromas of dry fruits and truffle. In mouth is spicy and an elegant. Its tannins are soft with a pleasant and silky aftertaste. A great match with pasta, lightly spiced red meats and soft cheeses.*

### 酿酒师品评

此款珍藏级梅洛颜色呈深红色，带有干果和松露的香味，迷人优雅。单宁柔软，口感顺滑，回味无穷。适合搭配意大利面、微辣的红肉和软奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15°- 17°C

### 适饮温度

15°- 17°C





## CARMENERE



### BOTTLE

Burdeos Cónica  
Baja Pesada  
Cork Capacity: 750 cc.  
High: 298 mm.  
Diameter: 81.8 mm.  
Weight: 580 gr.

瓶子  
锥形酒红色  
低重  
软木塞容量: 750 毫升。  
高度: 298 毫米。  
直径: 81.8 毫米。  
重量: 580 克。



### CAP

Complex with logo.



胶囊  
复杂的标志。



### CORK/软木

Primera Natural VO  
45 x 24 mm.

## RESERVA



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

地区: 库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师: Ricardo Pérez Cruz



Estate Bottled

原产地灌装



**Alcohol:** 13,5%

酒精度: 13,5%

### 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 grapes were harvested by hand at the end of April. In order to extract color and aromas the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a seven-days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then aged in oak barrels for eight months to keep the balance of the fruit and oak. It is bottled without filtering to maintain its character.*

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气, 发酵前会进行低温浸皮, 然后选用特定的酵母, 并将温度控制在26到28摄氏度之间, 在不锈钢发酵罐里发酵7天。之后会再浸泡5天, 以获取更多的单宁。然后放入橡木桶中陈酿8个月, 使水果芳香和橡木气息达到平衡。最后不经过滤直接装瓶, 以保留其风味特点。

### NOTES FROM OUR WINEMAKER

*Our Carmenere Reserva has an intense dark red color. Elegant and fruity, with touches of berries, ripe plums, chocolate and pepper notes. It is well balanced between the fruit and oak. We call it round and silky. Perfect for pasta, mature cheeses and poultry.*

### 酿酒师品评

此款珍藏级佳美娜呈深红色, 优雅富含果味, 具有浆果, 成熟李子, 巧克力和胡椒的芳香气息。水果气息和橡木风味完美融合, 酒体均衡口感丝滑圆润。适合搭配意大利面、成熟奶酪和禽类菜肴。

### RECOMMENDED SERVING TEMPERATURE

Between 15° - 17°C

### 适饮温度

15° - 17°C





## SYRAH



### BOTTLE

Burdeos Cónica  
Baja Pesada  
Cork Capacity: 750 cc.  
High: 298 mm.  
Diameter: 81.8 mm.  
Weight: 580 gr.

瓶子  
锥形酒红色  
低重  
软木塞容量：750 毫升。  
高度：298 毫米。  
直径：81.8 毫米。  
重量：580 克。



### CAP

Complex with logo.



胶囊  
复杂的标志。



### CORK/软木

Primera Natural VO  
45 x 24 mm.

## RESERVA



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

地区：库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师：Ricardo Pérez Cruz



**Estate Bottled**

原产地灌装



**Alcohol:** 13,5%

酒精度：13,5%

### 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 grapes were harvested by hand at the end of April. In order to extract color and aromas the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a seven-days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then aged in oak barrels for eight months to keep the balance of the fruit and oak. It is bottled without filtering to maintain its character.*

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿8个月，使水果芳香和橡木气息达到平衡。最后不经过滤直接装瓶，以保留其风味特点。

### NOTES FROM OUR WINEMAKER

*Our Syrah Reserva has a violet dark color. It is a sophisticated wine with notes of cherry liquor, spices and a soft touch of toasted oak. It is full-bodied with a balanced acidity. Perfect with spicy food, red meats, poultry and mature cheeses*

### 酿酒师品评

此款珍藏级西拉呈浓郁的深紫色，口感复杂，具有樱桃力娇酒，香料的气息并伴有一丝烤橡木的风味。酒体厚重，酸度均衡。适合搭配辛辣食物、红肉、禽类和成熟奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15°- 17°C

### 适饮温度

15°- 17°C





## CABERNET SAUVIGNON



### BOTTLE

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

瓶子  
波尔多科尔查瓜  
软木塞容量: 750 毫升。  
高度: 303 毫米。  
直径: 84 毫米。  
重量: 730 克。



### CAP

Complex with logo.



胶囊  
复杂的标志。



### CORK/软木

Primera Natural VO  
45 x 24 mm.

## GRAN RESERVA



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

地区: 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





## MERLOT



### BOTTLE

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

瓶子  
波尔多科尔查瓜  
软木塞容量：750 毫升。  
高度：303 毫米。  
直径：84 毫米。  
重量：730 克。



### CAP

Complex with logo.



胶囊  
复杂的标志。



### CORK/软木

Primera Natural VO  
45 x 24 mm.

## GRAN RESERVA



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

地区：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 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  
Cork Capacity: 750 cc.  
High: 303 mm.  
Diameter: 84 mm.  
Weight: 730 gr.

瓶子  
波尔多科尔查瓜  
软木塞容量：750 毫升。  
高度：303 毫米。  
直径：84 毫米。  
重量：730 克。



### CAP

Complex with logo.



胶囊  
复杂的标志。



### CORK/软木

Primera Natural VO  
45 x 24 mm.

## GRAN RESERVA



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

地区：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 Carmeneré, 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 chesens.

### 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



### BOTTLE

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

### 瓶子

波尔多科尔查瓜  
软木塞容量：750 毫升。  
高度：303 毫米。  
直径：84 毫米。  
重量：730 克。



### CAP

Complex with logo.



### 胶囊

复杂的标志。



### CORK/软木

Primera Natural VO  
45 x 24 mm.

## GRAN RESERVA



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

地区：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 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.*

### 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。

### RECOMMENDED SERVING TEMPERATURE

Between 15° - 17°C.

### 适饮温度

15° - 17°C





## CABERNET SAUVIGNON



### BOTTLE

Burdeos Cachapoal  
Cork Capacity: 750 cc.  
High: 316.1 mm.  
Diameter: 82.6 mm.  
Weight: 810 gr.

### 瓶子

卡查波波尔多  
软木塞容量：750 毫升。  
高度：316.1 毫米。  
直径：82.6 毫米。  
重量：810 克。



### CAP

White Wax Seal.

### 胶囊

白蜡封



### CORK/软木

Primera Natural VO  
49 x 24 mm.

## PREMIUM FAMILY COLLECTION



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

地区：库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师：Ricardo Pérez Cruz



Estate Bottled

原产地灌装



**Alcohol:** 14%

酒精度：14%

### 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一步发酵后浸泡。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 Premium Cabernet Sauvignon has an intense ruby red color. It reveals aromas of cherries and other red fruit with notes of black pepper that combines elegantly with notes of oak from the aging process. In palate has good structure and tannins with character. The aftertaste is fresh, juicy and well-balanced with notes of vanilla. Outstanding to pair with juicy steaks, mature cheeses or pasta.*

### 酿酒师品评

此款至尊限量级赤霞珠呈现浓郁的红宝石色。具有樱桃和其他红色水果的芳香并伴有黑胡椒的气息，在陈酿过程中完美融合了橡木桶的风味。入口结构饱满，单宁特点突出。回味清新并伴有芳草香氛。适合搭配多汁牛排、成熟奶酪和意大利面。

### RECOMMENDED SERVING TEMPERATURE

Between 15°- 17°C.

### 适饮温度

15°- 17°C





## CARMENERE



### BOTTLE

Burdeos Cachapool  
Cork Capacity: 750 cc.  
High: 316.1 mm.  
Diameter: 82.6 mm.  
Weight: 810 gr.

### 瓶子

卡查波波尔多  
软木塞容量: 750 毫升。  
高度: 316.1 毫米。  
直径: 82.6 毫米。  
重量: 810 克。



### CAP

White Wax Seal.

胶囊  
白蜡封



### CORK/软木

Primera Natural VO  
49 x 24 mm.

## PREMIUM FAMILY COLLECTION



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

地区: 库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师: Ricardo Pérez Cruz



Estate Bottled

原产地灌装



**Alcohol:** 14%

酒精度: 14%

### 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。然后由酿酒师品尝鉴定是否需要进一步发酵后浸泡。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 Premium Carmeneré, has a deep ruby red color. Aromas of ripe fruit that elegantly integrates the character of the oak aging with a soft note of licorice. In mouth has good balance, its tannins are delicate and mature. Good volume, well balanced and persistent body. Fantastic to pair with spicy food, mature cheeses and any type of barbeque.

### 酿酒师品评

此款至尊限量佳美娜呈深沉的宝石红色, 成熟水果的芳香与橡木陈酿带来的柔和甘草气息完美的融合在一起, 结构平衡, 单宁细腻成熟, 回味悠长。适合搭配辛辣食物、成熟奶酪和烧烤。

### RECOMMENDED SERVING TEMPERATURE

Between 15° - 17°C.

### 适饮温度

15° - 17°C





## PETIT VERDOT



### BOTTLE

Burdeos Cachapoal  
Cork Capacity: 750 cc.  
High: 316.1 mm.  
Diameter: 82.6 mm.  
Weight: 810 gr.

### 瓶子

卡查波波尔多  
软木塞容量：750 毫升。  
高度：316.1 毫米。  
直径：82.6 毫米。  
重量：810 克。



### CAP

White Wax Seal.

胶囊  
白蜡封



### CORK/软木

Primera Natural VO  
49 x 24 mm.

## PREMIUM FAMILY COLLECTION



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

地区：库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师：Ricardo Pérez Cruz



Estate Bottled

原产地灌装



**Alcohol:** 14%

酒精度:14%

### 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 Premium Petit Verdot wine has a deep, intense red and blue color. The powerful bouquet unveils complex floral aromas and plenty of personality, complemented by a great evolution from the barrel aging process. In mouth is wild and powerful. Chocolate and vanilla flavours reinforce its character and it also reveals fruit filled notes of ripe black cherries. This is a serious wine, elegant and persistent. Amazing to pair red meats, poultry, fish, pasta or cheeses.*

### 酿酒师品评

此款至尊限量小维多颜色深红并伴有蓝色光晕，芳香馥郁，经橡木陈酿后，具有复杂的植物香气和丰富的个性，巧克力和香草的味道强化了其特性，同时伴有成熟黑樱桃的味道，口感强劲，回味持久。适合搭配红肉、禽类、鱼、意大利面和奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15°- 17°C.

### 适饮温度

15°- 17°C





## CABERNET FRANC



### BOTTLE

Burdeos Cachapoal  
Cork Capacity: 750 cc.  
High: 316.1 mm.  
Diameter: 82.6 mm.  
Weight: 810 gr.

### 瓶子

卡查波波尔多  
软木塞容量：750 毫升。  
高度：316.1 毫米。  
直径：82.6 毫米。  
重量：810 克。



### CAP

White Wax Seal.

### 胶囊

白蜡封



### CORK/软木

Primera Natural VO  
49 x 24 mm.

## PREMIUM FAMILY COLLECTION



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

地区：库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师：Ricardo Pérez Cruz



Estate Bottled

原产地灌装



**Alcohol:** 14%

酒精度：14%

### 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

*Reception with selection of clusters, smooth grinding and without the use of solids pumps. Pre-fermentative maceration at 12 °C for 72 hours. Fermentation between 26 and 28 °C for 8 days with post-fermentation maceration according to tasting. After vinification, they are placed in French and American oak barrels for 12 months. Final blend, coarse filtration and bottling.*

### 酿造

接收与选择集群，平滑研磨和不使用固体泵。在 12 °C 下预发酵浸渍 72 小时。在 26 和 28 °C 之间发酵 8 天，发酵后根据品尝进行浸渍。酿造后，它们被放置在法国和美国橡木桶中 12 个月。最终混合、粗过滤和装瓶。

### NOTES FROM OUR WINEMAKER

*Deep ruby red odour. Aromas of red fruits, morello cherry and dried plums delicately mixed with some fresh grass. In the mouth it presents a good balance, its tannins are delicate and youthful. Its aging in barrels give it great elegance, good evolution and persistence.*

### 我们酿酒师的笔记

深宝石红色的香味。红色水果、莫雷洛樱桃和干李子的香气与新鲜的青草巧妙地混合在一起。在口中呈现出良好的平衡，单宁细腻而年轻。它在桶中的陈酿赋予了它极大的优雅、良好的进化和持久性

### RECOMMENDED SERVING TEMPERATURE

*Between 15°- 17°C.*

### 适饮温度

15°- 17°C





## MALBEC



### BOTTLE

Burdeos Cachapool  
Cork Capacity: 750 cc.  
High: 316,1 mm.  
Diameter: 82,6 mm.  
Weight: 810 gr.

### 瓶子

卡查波波尔多  
软木塞容量：750 毫升。  
高度：316.1 毫米。  
直径：82.6 毫米。  
重量：810 克。



### CAP

White Wax Seal.

胶囊  
白蜡封



### CORK/软木

Primera Natural VO  
49 x 24 mm.

## PREMIUM FAMILY COLLECTION



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

地区：库里科谷



**Winemaker:** Ricardo Pérez Cruz

酿酒师：Ricardo Pérez Cruz



Estate Bottled

原产地灌装



**Alcohol:** 14%

酒精度：14%

### 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

*Reception of bins in the grinding pit with the addition of sulfur dioxide at 5 gr/hl and maceration enzymes at a dose of 1 gr/hl. Pre-fermentative maceration between 10-12°C for 72 hours. Alcoholic fermentation between 26 and 28 °C for 8 days with post-fermentation maceration according to tasting. After its vinification, its aging process takes place in French and American oak barrels for 12 months. 2 to 3 rackings/year, after this it is classified and the final mixture, thick filtration and bottling are carried out.*

### 酿造

在研磨坑中接收容器，添加 5 gr/hl 的二氧化硫和 1 gr/hl 的浸渍酶。在 10-12°C 之间进行预发酵浸渍 72 小时。根据品尝，在 26 至 28 °C 之间进行酒精发酵 8 天，发酵后浸渍。酿造后，其陈酿过程在法国和美国橡木桶中进行 12 个月。2 到 3 架/年，然后进行分级和最终混合、粗过滤和装瓶。

### NOTES FROM OUR WINEMAKER

*Bluish red in color. Nose with a lot of fruit and intense and with an elegant evolution, notes of white chocolate and nutmeg. On the palate it is much fresher and juicier. Good combination of fruit and very elegant wood, somewhat lighter, but with soft and friendly tannins. Good persistence and pleasant to combine with white meats such as chicken, but also with pasta and pecorino cheese.*

### 我们酿酒师的笔记

颜色呈蓝红色。香气浓郁，果香浓郁，演变优雅，散发着白巧克力和肉豆蔻的香气。口感更加新鲜多汁。水果和非常优雅的木头的完美结合，略显轻盈，但单宁柔和友好。持久性好，适合搭配鸡肉等白肉，也适合搭配意大利面和佩克立诺奶酪。

### RECOMMENDED SERVING TEMPERATURE

*Between 15° - 17°C.*

### 适饮温度

15° - 17°C





## BLEND

(PETIT VERDOT, CABERNET FRANC,  
SYRAH, CARMENERE)



### BOTTLE

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

### 瓶子

库里科波尔多  
软木塞容量: 750 毫升。  
高度: 316.1 毫米。  
直径: 86.69 毫米。  
重量: 1,065 克。



### CAP

White Wax Seal.

胶囊  
白蜡封



### CORK/软木

Primera Natural VO  
49 x 24 mm.

## ÍCONO PRIVATE CELLAR



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

地区: 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 10°C and 12°C. Next fermentation took place in between 26°C and 28°C 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一步发酵后浸泡。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。此款酒体体现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

