



CABERNET SAUVIGNON

PREMIUM



VICUSORBIS winery



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: 14,0%

酒精度:14,0%

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 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 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



PREMIUM

CARMENERE



VICUSORBIS winery

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NOTES FROM OUR WINEMAKER

Our Premium Carmenera, 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。

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适饮温度
15°-17°C



PREMIUM

PETIT VERDOT



VICUSORBIS winery



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

CAP
White Wax Seal

CORK
Primera Natural VO
49 x 24 mm.

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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。

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