



CABERNET SAUVIGNON



BOTTLE

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

酒瓶

卡恰布波尔多瓶
容量：750cc。
高度：316.1 毫米。
直径：82.6 毫米。
重量：810 克。



CAP

White Wax Seal.

酒帽

白色蜡封



CORK/ 软木塞

Primera Natural VO
49 x 24 mm.

PREMIUM FAMILY COLLECTION



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: 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.

酿酒是品评

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

酒瓶
 卡恰布波尔多瓶
 容量：750cc。
 高度：316.1 毫米。
 直径：82.6 毫米。
 重量：810 克。



CAP
 White Wax Seal.

酒帽
 白色蜡封



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

PREMIUM FAMILY COLLECTION

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

酒瓶

卡恰布波尔多瓶
容量: 750cc。
高度: 316.1 毫米。
直径: 82.6 毫米。
重量: 810 克。



CAP

White Wax Seal.

酒帽

白色蜡封



CORK/ 软木塞

Primera Natural VO
49 x 24 mm.

PREMIUM FAMILY COLLECTION



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

酒瓶
卡恰布波尔多瓶
容量: 750cc。
高度: 316.1 毫米。
直径: 82.6 毫米。
重量: 810 克。



CAP
White Wax Seal.

酒帽
白色蜡封



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

PREMIUM FAMILY COLLECTION



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: 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 oC for 72 hours. Fermentation between 26 and 28 oC 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

葡萄由人工方式采摘后轻柔压榨出葡萄汁，在12℃左右的温度下进行72小时的预发酵浸渍。之后，在26-28℃的温度下发酵8天。由酿酒师品尝鉴定是否需要进行发酵后浸泡。在酿造完成后，葡萄酒将被分别放入法国和美国橡木桶中陈酿12个月，最后将酒液混合在一起并经简单过滤后装瓶。

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.

酿酒师品评

此款至尊限量品丽珠呈现深宝石红色。红色水果、黑樱桃和干李子的香气与新鲜的草本气息巧妙地结合在一起，回味无穷悠长。酒液在口中呈现出良好的平衡，单宁细腻而年轻。橡木桶陈酿使它变得极为优雅并充满了丰富的变化，持久性较强。

RECOMMENDED SERVING TEMPERATURE

Between 15°- 17°C.

适饮温度

15°- 17°C





MALBEC



PREMIUM FAMILY COLLECTION

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: 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 10-12oC for 72 hours. Alcoholic fermentation between 26 and 28 oC 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

在破皮池中按5克/百升的比例加入二氧化硫并按1克/百升的比例加入浸渍酶。在10-12℃温度之间进行72小时的预发酵浸渍。之后，在26-28℃的温度下发酵8天。由酿酒师品鉴鉴定是否需要发酵后浸泡。酿造完成后，葡萄酒被分别放入法国和美国橡木桶中陈酿12个月，并于每年进行2-3次倒罐，最后将酒液混合在一起并经简单过滤后装瓶。

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.

酿酒师品评

此款至尊限量马尔贝克，红色酒液中泛有蓝色光晕。果味芳香馥郁，结构优雅，散发着白巧克力和肉豆蔻的香气，口感新鲜多汁，水果和优雅橡木味道完美结合，酒体轻盈，单宁柔和友好，回味悠长。适合搭配鸡肉等白肉，也适合搭配意大利面和羊奶酪。

RECOMMENDED SERVING TEMPERATURE

Between 15° - 17°C.

适饮温度
15° - 17°C



BOTTLE

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

酒瓶

卡恰布波尔多瓶
容量: 750cc。
高度: 316.1 毫米。
直径: 82.6 毫米。
重量: 810 克。



CAP

White Wax Seal.

酒帽

白色蜡封



CORK/ 软木塞

Primera Natural VO
49 x 24 mm.

