



2025
CHILE

VIOGNIER

GRAND RESERVE

Maule Valley

2024

750 ml

13% vol

77 K/Cal per 100 ml

Residual sugar: 2,8 g/l

Serving temperature: 10°C to 12°C



Golden-yellow wine, clean and bright. Aromas of white flowers and ripe fruits like quince, pear, peach, banana, apricot, and mandarin, with slight smoky nuances. Fresh, medium-bodied, with moderate acidity and easy to drink.

Ideal with sweet-and-sour Asian cuisine, such as Thai, Cantonese, or Nikkei, sweet-and-sour sauces, and oily fish and seafood.



CELLARING

Drink now or keep for 2 - 3 years
from bottling (February 2025)

CHARDONNAY

GRAND RESERVE

Itata Valley

2024

750 ml

14% vol

83 K/Cal per 100 ml

Residual sugar: 2,7 g/l

Serving temperature: 10°C to 12°C



Bright yellow wine with golden edges, clean and bright. Aromas of peach and apricot, ripe banana, papaya, citrus zest, and honey, combined with hints of wood, toast, and hazelnuts. Fresh and juicy on the palate, with medium-high acidity and good weight. Perfect with mature cheeses, oily fish, gratin seafood, and creamy pasta dishes.



MATURATION

12 months in french oak barrels

CELLARING

Drink now or keep for 2 - 3 years
from bottling (February 2025)

CARMENERE

GRAND RESERVE

Itata Valley

2023

750 ml

14,5% vol

88 K/Cal per 100 ml

Residual sugar: 2,41 g/l

Serving temperature: 16°C to 18°C



Intense crimson-red wine with violet hues, clean and bright. Aromas of cherry, ripe raspberry, and blackberry jam, with spicy notes of black pepper and red paprika. On the palate it's fruity, with good volume, balanced, and silky tannins.

Perfect for hearty stews and Chilean cuisine, showcasing harmony between fruit, spices, and softness.



MATURATION

12 months in french oak barrels

CELLARING

Drink now or keep for 4 - 6 years
from bottling (February 2025)

CABERNET SAUVIGNON

GRAND RESERVE

Itata Valley

2023

750 ml

14% vol

85 K/Cal per 100 ml

Residual sugar: 2,62 g/l

Serving temperature: 16°C to 18°C



Ruby-red wine with violet tones, clean and bright. Aromas of ripe black and red fruits, graphite, herbs, vanilla, soft tobacco, and black pepper. On the palate it shows medium body and acidity, good alcohol warmth, and well-integrated mature tannins, balanced.

Ideal with roasted red meats, stews, mature cheeses, and high-cocoa chocolate.



MATURATION

12 months in french oak barrels

CELLARING

Drink now or keep for 4 - 6 years
from bottling (February 2025)

SYRAH

GRAND RESERVE

Itata Valley

2023

750 ml

14,5% vol

88 K/Cal per 100 ml

Residual sugar: 2,77 g/l

Serving temperature: 16°C to 18°C



Intense cherry-red wine, clean and bright. Broad nose with aromas of ripe black fruits like plum, blackberry, and blueberry, along with meaty notes, graphite, and a smoky touch. Juicy and medium-bodied on the palate, with rounded tannins and good balance.

Excellent with grilled meats, seasoned sausages, rich dishes, or a simple pepperoni pizza.



MATURATION

12 months in french oak barrels

CELLARING

Drink now or keep for 4 - 6 years
from bottling (February 2025)

MALBEC

LIMITED EDITION

Bottles produced: 3400

Maule Valley

2022

750 ml

14,5% vol

88 K/Cal per 100 ml

Residual sugar: 2,41 g/l

Serving temperature: 16°C to 18°C



Deep violet-red wine. Delicate aromas of violet, dried rose, and black fruits such as cherry, plum, and ripe blackberry on the nose. Spicy notes, vanilla, graphite, and gentle toastiness. Juicy and fruity on the palate, balanced, with silky tannins and medium acidity.

Ideal with poultry, pork, fatty beef, mushrooms, mint lamb, and melted blue cheese.



MATURATION

24 months in french oak barrels

CELLARING

Drink now or keep for 6 - 8 years
from bottling (February 2025)

SYRAH

LIMITED EDITION

Bottles produced: 2000

Itata Valley

2022

750 ml

14,5% vol.

88 K/Cal per 100 ml

Residual sugar: 2,57 g/l

Serving temperature: 16°C to 18°C



Ruby-red wine with aromas of blackberry, blueberry, and liqueur cherry, alongside spice, black tea, dark chocolate, graphite, and meaty smoke notes. Juicy on the palate, with medium-high acidity, rounded tannins, and a medium-complex body.

Ideal with rich and spicy dishes like Indian cuisine, lamb, pork, eggplant, chickpeas, and pasta with olives and garlic.



MATURATION

24 months in french oak barrels

CELLARING

Drink now or keep for 6 - 8 years
from bottling (February 2025)

CARMENERE

LIMITED EDITION

Bottles produced: 1330

Itata Valley
2022

750 ml

14% vol

85 K/Cal per 100 ml

Residual sugar: 2,44 g/l

Serving temperature : 16°C to 18°C



Garnet-red wine with purple tones. Broad nose showing plum, blackberry, ripe raspberry, black pepper, roasted paprika, dark chocolate, smoke, bay leaf, and rosemary. On the palate it's mature, round, smooth, with pleasant acidity, firm tannins, and medium body.

Ideal with grilled meats, curry, spicy tacos, stews, meat empanadas, and mature cheeses.



MATURATION

24 months in french oak barrels

CELLARING

Drink now or keep for 6 - 8 years
from bottling (February 2025)

MERLOT

LIMITED EDITION

Bottles produced: 2000

Volcanic highlands of Antuco

2022

750 ml

14% vol

85 K/Cal per 100 ml

Residual sugar: 2,32 g/l

Serving temperature: 16°C to 18°C



Deep purplish-red wine, clean and bright. Expressive nose with ripe black fruits (blackberry, plum, cherry, strawberry), hints of licorice, menthol, herbs, violet, and a mineral touch. Fresh and fruity on the palate, with a smooth texture and silky tannins, medium-bodied and well-balanced.

Easy to enjoy, ideal with Italian dishes, legumes, charcuterie, and soft cheeses.



MATURATION

24 months in french oak barrels

CELLARING

Drink now or keep for 6 - 8 years
from bottling (February 2025)

CABERNET SAUVIGNON

LIMITED EDITION

Bottles produced: 710

Volcanic highlands of Antuco

2022

750 ml

14% vol

85 K/Cal per 100 ml

Residual sugar: 2,37 g/l

Serving temperature: 16°C to 18°C



Ruby-red wine with purple highlights. Expressive nose featuring plum, blackberry, currant, and raspberry, accompanied by sweet spice notes, herbal hints, menthol, and a mineral background. Juicy on the palate, medium-bodied, with good acidity and soft tannins. Medium-long finish.

Perfect with slow-cooked meats, risottos, gratin dishes, and mature cheeses like Brie, Gouda, or Manchego.



MATURATION

24 months in french oak barrels

CELLARING

Drink now or keep for 6 - 8 years
from bottling (February 2025)