

Beach Kite

SEMI-SWEET

BRAND CONCEPT

Beach Kite wines are all about finding carefree moments in life and enjoying them just like a summer vacation at the beach. Our wines are always smooth, delicious and fruit-forward. We want to make drinking good wine less complicated. Fly your kite tonight!

TERROIR

Central Valley of Chile



THE WINEMAKER

Benoit Fitte
- Winemaker Armagnac France -



KEY SELLING POINTS



Estate grown




Lightly oaked with
some residual sugar




Excellent Quality
vs Price ratio


CABERNET SAUVIGNON

Central Valley, Chile 	13% by Vol.	Short Maceration 10 days	Ruby red color with bright red highlights.	Strawberry and raspberry notes with hints of chocolate.	Pleasant and lively wine with medium body. Well rounded tannins on the finish.	Grilled steak.
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MERLOT

Central Valley, Chile 	13% by Vol.	Short maceration period of 10 days.	Bright ruby-red colour and pink highlights	Expressive notes of cassis with a hint of mint.	The palate displays red cherries and plums, developing a medium body with soft tannins and gentle finish.	Spaghetti with pesto sauce.
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PINOT NOIR

Central Valley, Chile 	13% by Vol.	4 - 16 days	Bright cherry colour with red highlights.	Intense notes of raspberry, clove and leather.	Juicy palate, with gentle tannins, round mouthfeel and toasted notes in the finish.	Chicken breast with mushroom sauce.
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WHITE ZINFANDEL

Central Valley, Chile 	13.5% by Vol.	Maceration for four hours in the press.	Delicate light pink color.	Fresh notes of red fruits such as cherries and strawberries, along with some watermelon and flower notes.	Lively and juicy on the palate, it leaves a long pleasant aftertaste.	Spicy food.
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CHARDONNAY

Central Valley, Chile 	13% by Vol.	Short maceration 10 days.	Straw yellow color with golden highlights.	Intense notes of pear, pineapple and acacia flowers.	Fresh entry due to moderate acidity, medium body with outstanding notes of exotic fruit in the finish.	Chicken, turkey.
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SAUVIGNON BLANC

Central Valley, Chile 	12.5% by Vol.		Bright pale yellow colour with green hints.	Expressive notes of lime and green apples with herbal hints.	Palate is fresh, crisp, with a nice acidity and a very pleasant finish.	Shushi
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PINOT GRIGIO

Curicó Valley, Chile 	13.5% by Vol.	Short maceration period of 10 days.	Pale straw color with yellow highlights.	Great concentration of citric fruits, pineapple and white flowers.	Nice acidity, light body and distinct notes of citric fruit in the finish.	Fresh cheeses or simply on its own.
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MOSCATO

Central Valley, Chile 	13% by Vol.	Very brief cold maceration prior to fermentation.	Bright golden color with yellow reflections.	White peach, quince and exotic fruits.	Nice volume yet fresh with hints of white fruit and citrus on the finish	Caprese salad
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