



Beach Kite

SEMI-SWEET

CABERNET SAUVIGNON

APPELLATION	Central Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	8 g/L

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes Mountains (60 kilometers, or 37 miles). Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

VINICULTURE

Year of Plantation: 1990

Trellising system: Vertical Shoot Positioned training

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 16 tons/hectare (6.5 metric tons/acre)

Harvest method: Hand-picked. Last 2 weeks of April.

Soil: Deep soils with loam clay texture.

WINEMAKING

Maceration: Short Maceration—10 days

Extraction: Traditional pumping-over and punching.

Fermentation: Starts with active dry yeast (Bayanus); developed at temperatures ranging 25°C-28°C (77°F-82°F).

Aging: Wine aged over its lees in stainless steel tanks for three months before blending and bottling.

TASTING NOTES

Appearance: Ruby red color with bright red highlights.

Nose: Strawberry and raspberry notes with hints of chocolate.

Mouth: Pleasant and lively wine with medium body. Well rounded tannins on the finish.

PAIRING RECOMMENDATION

Grilled steak.



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CHARDONNAY

APELLATION	Central Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/L
RESIDUAL SUGAR	12 g/L

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes Mountains (50 kilometers, or 37 miles). Our vineyards receive coastal breezes during the afternoon that help to keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated mainly during winter months.

VINEYARDS

Year of Plantation: 1990

Trellising system: Vertical Shoot Positioned training

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 14 tons/hectare (4.8 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in the first half of March.

Soil: Deep, clay loam soil.

WINEMAKING

Maceration: Short maceration period of 10 days.

Extraction: Traditional pumping-over, and mixing with liquid nitrogen.

Fermentation: Starts with active dry yeast (Bayanus).

Temperature: 17°C-18°C (63°F-64°F), with aeration at the end of fermentation.

Aging: Wine conserved on its lees in stainless steel vats for 2-3 months before bottling.

TASTING NOTES

Appearance: Straw yellow color with golden highlights.

Nose: Intense notes of pear, pineapple and acacia flowers.

In mouth: Fresh entry due to moderate acidity, medium body with outstanding notes of exotic fruit in the finish.

PAIRING RECOMMENDATION

Chicken, turkey.



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MERLOT

APPELLATION	Central Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/L
RESIDUAL SUGAR	8 g/L

CLIMATE

These vineyards are located slightly closer to the Pacific Ocean and therefore receive some coastal breezes that help keep temperatures in the summer time slightly cooler. Annual rainfall averages about 600 millimeters (23.6 inches) concentrated in winter months

VINEYARDS

Year of plantation: 2000

Trellising system: Vertical Shoot Positioned trellis

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 16 tons/hectare (6.5 metric tons/acre)

Harvest method: Mechanical harvest during second half of March

WINEMAKING

Maceration: Short Maceration—10 days

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus) and continues at temperatures between 25°C and 28°C (77°F-82°F).

Ageing: Wine aged over its lees in stainless steel tanks for three months with oak contact.

TASTING NOTES

Appearance: Bright ruby-red colour and pink highlights.

Nose: Expressive notes of cassis with a hint of mint.

In mouth: It displays red cherries and plums, developing a medium body with soft tannins and gentle finish.

PAIRING RECOMMENDATION

Spaghetti with pesto sauce.



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SEMI-SWEET

MOSCATO

APPELLATION	Cental Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/L
RESIDUAL SUGAR	35 g/L

CLIMATE

These Vineyards are located in the southern part of the Curicó Valley. Annual rainfall averages about 800 millimeters (32 inches) concentrated in the winter months.

VINEYARDS

Year of plantation: 1978

Training system: Gobelet (no training system other than the vine itself)

Density: 6,000 plants/hectare

Yield: 14 tons/hectare

Harvest method: Hand-picked. Middle of March.

Soil type: Shallow alluvial soils of sandy loam, brownish-gray, rocky; subsoil composed of boulders and rounded rocks in sandy matrix.

WINEMAKING

Maceration: Very brief cold maceration prior to fermentation.

Fermentation: Starts with active dry yeast (Bayanus); temperature 16-18 degrees Celsius.

TASTING NOTES

Appearance: Bright golden color with yellow reflections.

Nose: White peach, quince and exotic fruits.

In mouth: Nice volume yet fresh with hints of white fruit and citrus on the finish.

PAIRING RECOMMENDATION

Caprese salad



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SAUVIGNON BLANC

APPELLATION	Central Valley
ALCOHOL	12.5% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/L
RESIDUAL SUGAR	12 g/L

CLIMATE

These vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer. Annual rainfall averages about 600 millimeters (23.6 inches) concentrated in winter months.

VINEYARDS

Year of plantation: 1990

Trellising system: Vertical Shoot Positioned trellis

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 18 tons/hectare (7 metric tons/acre)

Harvest method: Mechanical harvest during last week of February.

Soil: Deep soils with loam clay texture.

WINEMAKING

Fermentation: Starts with active dry yeast (*Cerevisiae*) at temperatures that range between 14°C and 16°C (57°F-61°F). Fermentation under a reductive method with minimal aeration, protecting the wine from oxidation.

Ageing: Aged on its lees in stainless steel vats for 2-3 months before bottling.

TASTING NOTES

Appearance: Bright pale yellow colour with green hints.

Nose: Expressive notes of lime and green apples with herbal hints.

In mouth: Fresh, crisp, with a nice acidity and a very pleasant finish.

PAIRING RECOMMENDATION

Sushi



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PINOT NOIR

APPELLATION	Central Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/L
RESIDUAL SUGAR	8 g/L

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide fluctuation between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes mountains (50 kilometers, or 37 miles). These vineyards receive coastal breezes during the afternoon which help keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

VITINICULTURE

Year of plantation: 2005

Trellising system: Vertical Shoot Position (VSP)

Density: 3,330 plants/hectare (1,350 plants/acre)

Yield: 12 tons/hectare (4.9 metric tons/acre)

Harvest method: Hand picked. Last 2 weeks March.

Soil: Deep soils with loam clay texture.

WINEMAKING

Fermentation: Initiated with active dry yeast (Bayanus) at temperatures ranging between 18-20 degrees Celsius (64-68 Fahrenheit)..

Agging: Wine aged over its lees in stainless steel tanks with for 4 months.

TASTING NOTES

Appearance: Cherry-colored with red highlights.

Nose: Intense nose of strawberry, clove, coffee and toast.

In mouth: Medium bodied with a hint of smokiness on the finish

PAIRING RECOMMENDATION

Sesame crusted tuna.