

Los Riscos
LOS RISCOS

CABERNET SAUVIGNON

APPELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/lt
RESIDUAL SUGAR	< 4 g/lt

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.

VINECULTURE

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 for 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

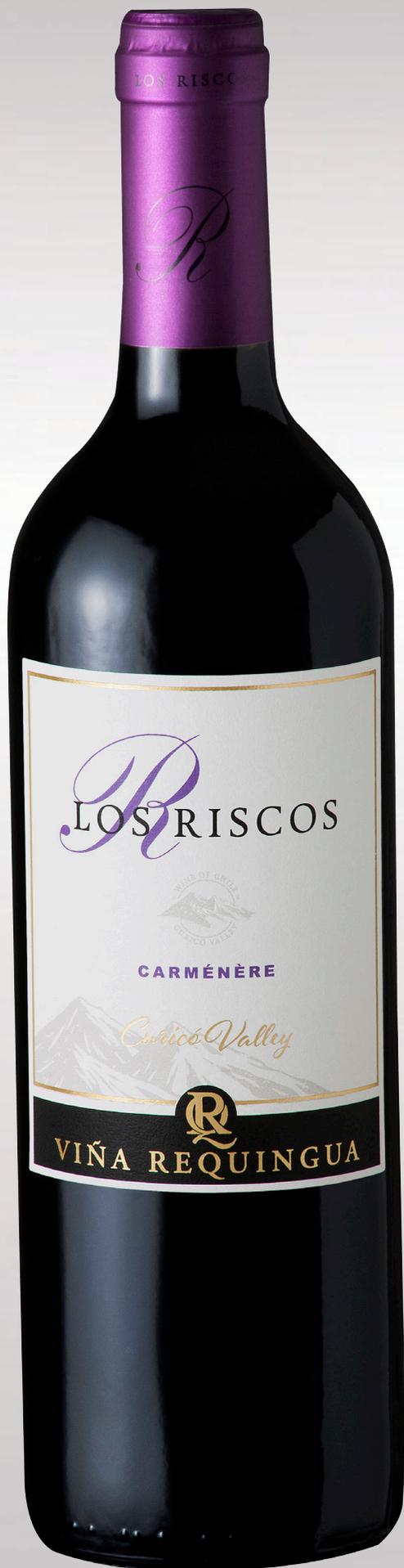
Appearance: Ruby red color with bright red highlights.

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.



LOS RISCOS

CARMÉNÈRE

APPELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/lt
RESIDUAL SUGAR	< 4 g/lt

CLIMATE

Mediterranean climate with 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). Vineyard receives coastal breezes during the afternoon that help to moderate summer temperatures. Annual precipitation averages about 600 millimeters, or 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 April.

WINEMAKING

Maceration: 10 days.

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

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

Aging: Wine conserved on stainless steel vats for two to three months with oak contact.

TASTING NOTES

Appearance: Deep red color with violet highlights.

Nose: Expressive notes of blackberry, blond tobacco and a spicy touch.

In mouth: With a smooth mouth entry, the palate confirms the nose's flavours and shows medium body, well-balanced tannins and a pleasant finish.

PAIRING RECOMMENDATION

Risotto.



CHARDONNAY

APPELLATION	Curicó Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/l
RESIDUAL SUGAR	4 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

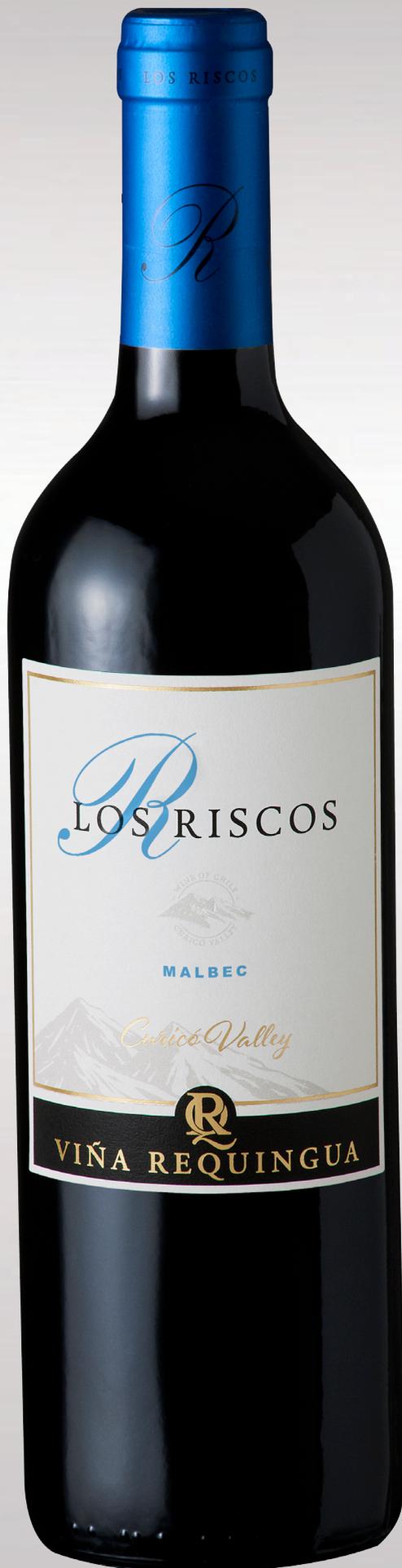
Appearance: Straw yellow color with golden highlights.

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.



MALBEC

APPELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.8 g/l
RESIDUAL SUGAR	< 4 g/l

CLIMATE

Mediterranean climate with 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 to cool down temperatures during summer. Annual precipitation averages 600 millimeters, or 23.6 inches, concentrated in winter months.

VINECULTURE

Year of plantation: 2005

Trellising system : Vertical Shoot Positioned trellis

Density: 3.333 plants/hectare (1.343 plants/acre)

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

Harvest method: Mechanical harvest during the first half of April.

VINIFICATION

Maceration: Short maceration period of 12-15 days.

Extraction: Traditional pumping-over.

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

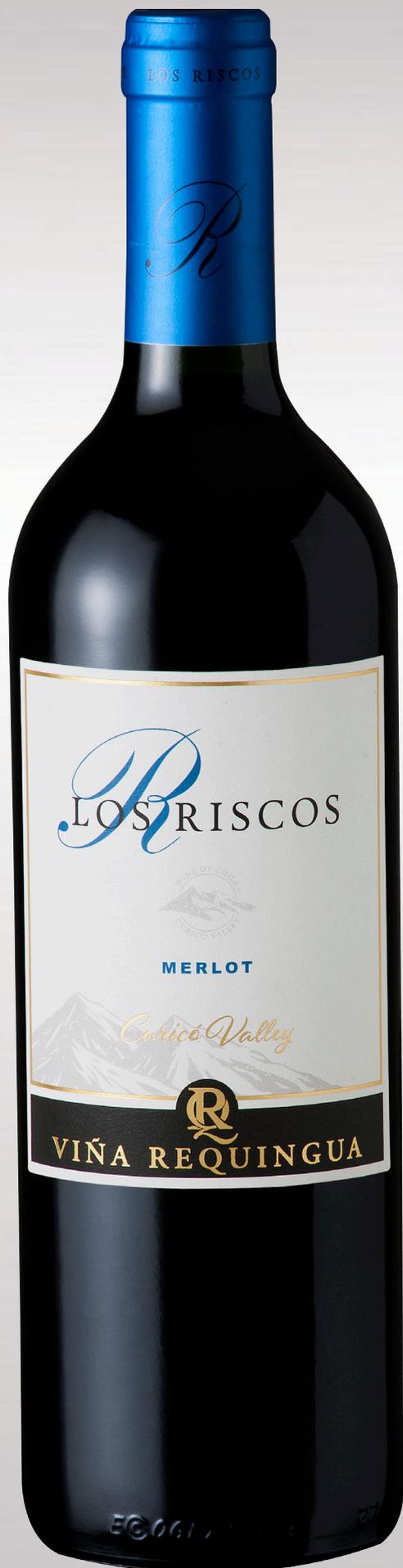
Aging: Aged in stainless steel tanks for four to five months with oak contact.

TASTING NOTES

Ruby red with bright violet highlights. Intense red and black fruits and spices flavours, with coffee and vanilla touches. On the palate is pleasant and lively, medium bodied, vanilla, cocoa, with well-blended tannins in the finish.

PAIRING RECOMMENDATION

Grilled steak with sautéed potatoes.



MERLOT

APPELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4,7 ± 0.3 g/lt
RESIDUAL SUGAR	< 4 g/lt

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

VINEYARD

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).

Aging: 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: The palate displays red cherries and plums, developing a medium body with soft tannins and gentle finish.

PAIRING RECOMMENDATION

Spaghetti with pesto sauce.



MOSCATO

APPELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.3 g/l
RESIDUAL SUGAR	< 4 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.

VINEYARD

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.

Mouth: Nice volume yet fresh with hints of white fruit and citrus on the finish

PAIRING RECOMMENDATION

Caprese salad



PINOT GRIGIO

APPELLATION	Curicó Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/l
RESIDUAL SUGAR	< 4 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.

VINEYARD

Year of Plantation: 1990

Trellising system : Vertical Shoot Positioned training.

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

Yield: 12 tons/hectare (4.8 metric tons/acre).

Harvest method: Mechanical harvest during last week of February.

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: Pale straw color with yellow highlights.

Nose: Great concentration of citric fruits, pineapple and white flowers.

In mouth: Nice acidity, light body and distinct notes of citric fruit in the finish.

PAIRING RECOMMENDATION

Fresh cheeses or simply on its own.



LOS RISCOS

PINOT NOIR

APPELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.3 g/l
RESIDUAL SUGAR	< 4 g/l

CLIMATE

Vineyard is located very close the Andes Mountains and therefore slightly cooler than the lower parts of the Curico Valley. Annual rainfall averages about 800 millimeters (32 inches) concentrated in winter months. Soils have alluvial origin and sandy loam texture, with rocky strata of brownish-gray colour.

VINIYARD

Year of plantation: 2005

Trellising system: Vertical Shoot Positioned trellis

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

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

Harvest method: Mechanical harvest during the last 2 weeks of March.

WINEMAKING

Maceration: 4-16 days.

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus) at temperature ranging between 18°C and 20°C (64°F-68°F).

Aging: Wine aged in stainless steel tanks with oak contact for 6 months.

TASTING NOTES

Appearance: Bright cherry colour with red highlights.

Nose : Intense notes of raspberry, clove and leather.

In mouth : Juicy palate, with gentle tannins, round mouthfeel and toasted notes in the finish.

PAIRING RECOMMENDATION

Chicken breast with mushroom sauce.



ROSÉ (CABERNET SAUVIGNON)

APPELLATION	Curicó Valley
ALCOHOL	13,5% by Vol.
TOTAL ACIDITY	5.5 g/l
RESIDUAL SUGAR	< 4 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.

VINIYARD

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 picking, with double selection in vineyard, in the second half of February.

WINEMAKING

Maceration: Maceration for 2-4 hrs in the press.

Extraction: Direct pressing with pneumatic press.

Fermentation: Starts with active dry yeast (Bayanus).

Temperature: 14°C-16°C (57°F-61°F).

Aging: Wine conserved in stainless steel vats.

TASTING NOTES

Appearance: Bright pink color

Nose: Intense nose of cassis, strawberry, black cherry and a touch of menthol.

In mouth: Mouth entry is fresh, intense and complex with notes of cassis.

PAIRING RECOMMENDATION

Aperitif, pastas.



SAUVIGNON BLANC

APPELLATION	Curicó Valley
ALCOHOL	12% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/l
RESIDUAL SUGAR	< 4 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.

VINIYARD

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.

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.

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

TASTING NOTES

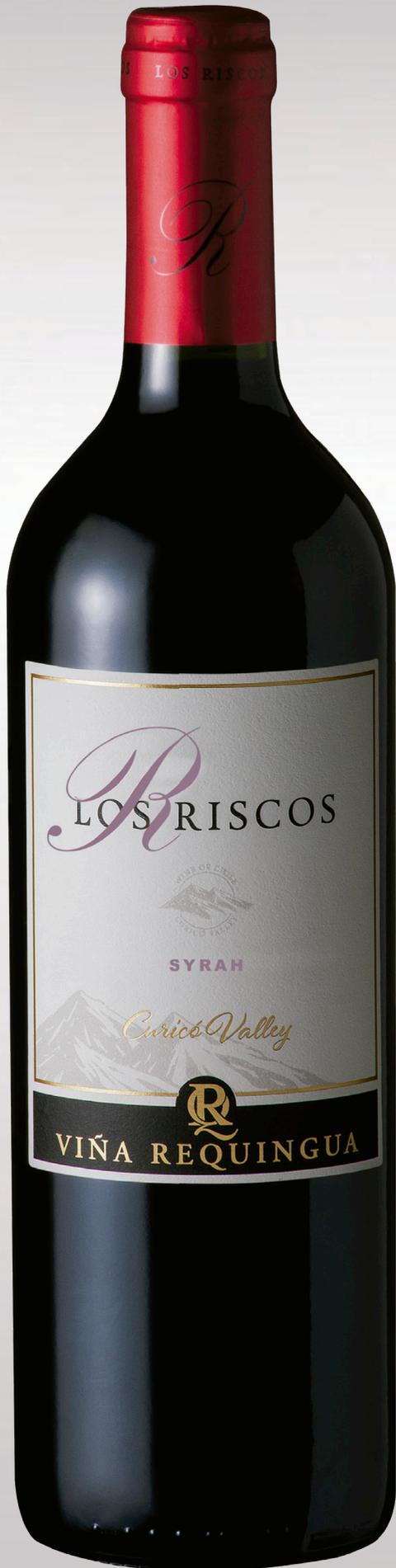
Appearance: Bright pale yellow colour with green hints.

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

In mouth: Palate is fresh, crisp, with a nice acidity and a very pleasant finish.

PAIRING RECOMMENDATION

shushi



LOS RISCOS

SYRAH

APPELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.5 g/l
RESIDUAL SUGAR	< 4 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.

VINIYARD

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

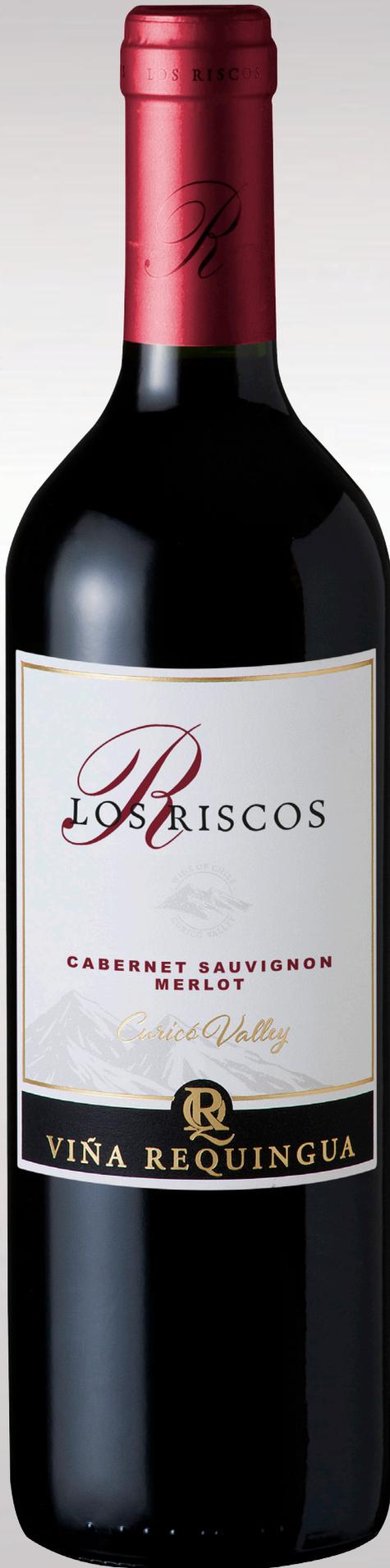
Appearance: Intense red color with bright violet highlights.

Nose: Blackberry and sweet spices with coffee hints.

Mouth: Gentle round tannins, juicy palate plenty of black fruits.

PAIRING RECOMMENDATION

Chickpea stew.



CABERNET SAUVIGNON - MERLOT

APELLATION	Curicó Valley
VARIETAL COMPOSITION	Cabernet Sauvignon 85% - Merlot 15%
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.2 g/lit
RESIDUAL SUGAR	< 2 g/lit

CLIMATE

Mediterranean climate characterized by large day/night temperature differences because of the proximity with the Pacific Ocean (80 Km) and the Andes Mountains (60 Km). Unlike the neighboring areas, our vineyards receives a fair amount of wind coming from the south during the summer afternoons. This helps keep the temperature from rising too much during the summer months. Annual precipitation is of 600mm concentrated during the winter months.

VINEYARDS

Year of plantation: 2000

Vine management system: VSP Trellis

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

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

Harvest method: Cabernet grapes are hand-picked during the last two weeks of April and our Merlot grapes are picked during the last week of March.

WINEMAKING

Maceration: Short maceration period -- 10 days.

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

Fermentation: Starts with active dry yeast (Bayanus); temperature 25°-28° degrees Celsius (77°-82° Fahrenheit).

Aging: Wine conserved on its lees in stainless steel vats for two to three months before blending and bottling.

TASTING NOTE

Appearance: Ruby red color, bright, red highlights.

Nose: Intense strawberry and blueberry with a hint of cassis.

In mouth: Smooth and velvety on the palate with fine-grained tannins and an elegant finish.

PAIRING RECOMMENDATION

Enjoy this wine with all kinds of Pasta or thin crust pizza topped with prosciutto ham.