



# Sweet Lovin

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## Analysis

Sub-region: Curicó Valley  
Varieties: Cabernet Sauvignon  
Soil: Loam | clay

Alcohol: 13%  
Total acidity: 4,5 g/L  
Residual sugar: 70 g/L

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## 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.

## Soil

This Cabernet is made starting with grapes from parcels in northern sector, characterized by deep, loam-clay soil.

## Viticulture

Age of vines: 15 years  
Vine management system: VSP (Vertical Shoot Positioning) trellis  
Density: 1,660 plants/hectare (670 plants/acre)  
Yield: 16 tons/hectare (6.5 metric tons/acre)  
Harvest method: Night time mechanical harvest during in the second half of April.

## Vinification

Maceration: Short maceration period -- 10 days.  
Extraction: Traditional pumping-over.  
Fermentation: Initiated with active dry yeast (Bayanus) at temperatures ranging between 25-28 degrees Celsius (77-82 Fahrenheit).  
Aging: Aged on its lees in stainless steel tanks for two to three months before blending and bottling.

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## Tasting Note

Nice rubbish color. Intense nose of strawberry, raspberry with a hint of cocoa. Voluptuous mouth, sweet, fine tannins and liquorices notes on the finish.

## Pairing recommendation

Grilled Steak

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# Sweet Lovin

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## Analysis

Sub-region: Curicó Valley  
Varieties: Merlot  
Soil: Loam | clay

Alcohol: 13%  
Total acidity: 4,5 g/L  
Residual sugar: 70 g/L

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## Climate

Mediterranean climate characterized by large day/night temperature differences as a result of the proximity with the Pacific Ocean (80 Km) and the Andes Mountains (60 Km). Unlike the neighboring areas Our Winery 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.

## Soil

This Merlot is made starting with grapes from parcels in northern sector, characterized by deep, loam-clay soil.

## Viticulture

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).

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

## Vinification

Appearance: Deep red color, bright, with pink highlights.

Nose: Intense nose of blueberry and cassis with a hint of mint.

In mouth: Pleasant and lively mouth entry; medium bodied, with suave tannins in the finish.

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## Tasting Note

Our Merlot has a nice red color with rose reflects. Intense nose of blackberry, blueberry and a hint of mint. Medium bodied, sweet and silky tannins on the finish.

## Pairing recommendation

Pastas.

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# Sweet Lovin

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## Analysis

Sub-region: Curicó Valley  
Varieties: Chardonnay  
Soil: Loam | clay

Alcohol: 13,5%  
Total acidity: 5 g/L  
Residual sugar: 35 g/L

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## Climate

Mediterranean climate characterized by large day/night temperature differences as a result of the proximity with the Pacific Ocean (80 Km) and the Andes Mountains (60 Km). Unlike the neighboring areas Our Winery 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.

## Soil

This Chardonnay is made starting with grapes from parcels in the northern sector, characterized by deep, loam-clay soil.

## Viticulture

Age of vines: 15 years

Vine management system: Canopy

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

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

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

## Vinification

Fermentation: Starts with active dry yeast (Bayanus); temperature 17-18 degrees Celsius (62-64 Fahrenheit), with aeration at the finish of fermentation.

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

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## Tasting Note

Light yellow color. Intense nose of pear, pineapple and acacia flower. Fresh in the mouth, medium bodied, sweet and exotic fruits on the finish.

## Pairing recommendation

Chicken, Turkey.

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