

# COLINAS DEL SUR

## CABERNET SAUVIGNON

APELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 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.

### 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.





# COLINAS DEL SUR

## MERLOT

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

### 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.



# COLINAS DEL SUR

## CHARDONNAY

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

### 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.



# COLINAS DEL SUR

## PINOT GRIGIO

APELLATION	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.





# COLINAS DEL SUR

## SAUVIGNON BLANC

APELLATION	Curicó Valley
ALCOHOL	13% 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