



RED MOUNTAIN

SINGLE VINEYARDS

CABERNET SAUVIGNON

APELLATION	Central Valley
ALCOHOL	14.5% by Vol.
TOTAL ACIDITY	5 ± 0.2 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/L

CLIMATE

Warm temperate climate with a Mediterranean rain regime, very cool springs, very warm summers and mild winters; large temperature differences and constant afternoon breezes from the coast.

VINEYARDS

Year of plantation: 2000

Trellis system: Pergola

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

Yield: 14 tons/hectare (5.7 metric tons/acre)

Harvest method: Hand-picked, with double selection in vineyard, during second half of April.

Soil: Dark brown soils of alluvial origin and sandy loam texture, with subsoil frequently mottled with more rocky and gravelly composition.

WINEMAKING

Maceration: 20-25 days, with cold pre-fermentative maceration for four days at temperatures under 10°C (50° Fahrenheit).

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus); temperature 25°C to 28°C (77°F to 82°F).

Aging: 12 months in French and American oak barrels.

TASTING NOTES

Appearance: Intense ruby red color.

Nose: Intense nose of red fruit, cassis and leather.

In mouth: Round tannins with smooth touches of spices, plums, chocolate and toasted coffee beans in the finish.

PAIRING RECOMMENDATION

Mushroom-stuffed Beef Tenderloin.



RED MOUNTAIN

SINGLE VINEYARDS

CARMÉNÈRE

APELLATION	Central Valley
COMPOSITION	Carmenere 85% - Cabernet Sauvignon 15%
ALCOHOL	14.5% by Vol.
TOTAL ACIDITY	5 ± 0.2 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/L

CLIMATE

Moderately warm temperate climate with Mediterranean rain regime. Moderately warm summer days influenced by the Coastal Mountain range, and cool nights – high temperature differential between day and night.

VITICULTURE

Year of Plantation: 2000

Trellis System: Vertical Shoot Positioning

Density: 5,000 plants/hectare (2,020 plants/acre)

Yield: 10 tons/hectare

Harvest Method: Hand-picked with double selection in vineyard, during second half of April.

Soil: Shallow, reddish-brown soils with loam-clay texture and presence of gravel that comes from the disintegration of metamorphic rock located beneath the soil.

WINEMAKING

Maceration: 20-25 days, with cold pre-fermentative maceration for four days, at temperatures below 10°C (50° F).

Extraction: Traditional pumping-over.

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

Aging: 12 months in French and American oak barrels.

TASTING NOTES

Appearance: Deep ruby red color with violet highlights.

Nose: Intense notes of spices, plums, cassis, dark fruits and roasted coffee.

In mouth: Good volume, lively, with silky tannins, dark fruits and long finish.

PAIRING RECOMMENDATION

Grilled red meat.



RED MOUNTAIN

SINGLE VINEYARDS

CHARDONNAY

APELLATION	Central Valley
ALCOHOL	14% by vol
TOTAL ACIDITY	5 ± 0.5g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/L

CLIMATE

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

VINEYARDS

Year of Plantation: 2005

Trellis System: Vertical Shoot Positioning

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

Yield: 10 tons/hectare (4 metric tons/acre)

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

Soil: Deep, clay-loam soil.

WINEMAKING

Fermentation starts with active dry yeast (*Cerevisiae*) at temperatures that go from 16°C to 18°C (61°F to 64°F); fermentation is finished in French oak barrels.

TASTING NOTES

Appearance: Golden yellow with gold highlights.

Nose: Intense notes of tropical fruits, almond blossoms and vanilla

In mouth: The palate has vibrant acidity that balances perfectly with creaminess and lush mouthfeeling.

PAIRING RECOMMENDATION:

Smoked salmon with capers.



RED MOUNTAIN

SINGLE VINEYARDS

MERLOT

APELLATION	Central Valley
COMPOSITION	Merlot 100%
ALCOHOL	14.5% by Vol.
TOTAL ACIDITY	5 ± 0.2 g/L (expressed as Tartaric Acid)
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 property receives coastal breezes during the afternoon that help keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

VINEYARDS

Year of Plantation: 2000

Trellis System: Vertical Shoot Positioning

Density: 5,000 plants/hectare

Yield: 10-12 tons/hectare

Harvest method: Handpicked, with double selection in vineyard, first half of April.

Soil: Clay loam texture with colluvial granite produced by erosion of the hill.

WINEMAKING

Maceration: 18-21 days, with cold pre-fermentative maceration for four days at temperatures under 10°C (50° F).

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus); temperature 25°C (77° F).

Aging: 12 months in French and American oak barrels, 30% new.

TASTING NOTES:

Appearance: Bright ruby red color

Nose: Aromas of strawberries and subtle notes of roasted red pepper accompanied by smoky and chocolaty notes.

In the palate: Smooth tannins with good structure and well-balanced acidity that lends a pleasing freshness.

PAIRING RECOMMENDATION:

Duck Confit.



RED MOUNTAIN

SINGLE VINEYARDS

SYRAH - CABERNET SAUVIGNON

APELLATION	Central Valley
COMPOSITION	Syrah 55% - Cabernet Sauvignon 45%
ALCOHOL	14.5% by Vol.
TOTAL ACIDITY	5 ± 0.2 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/L

CLIMATE

Temperate climate with Mediterranean rainfall regime marked by broad thermal amplitude between day and night due to the proximity of the Pacific Ocean (80 km) and the Andes Mountains (60 km). The intensity of coastal breezes during the afternoon moderates the high temperatures during summer. Annual rainfall averages 600 mm and are concentrated mainly during winter months.

VITICULTURE

Year of Plantation: 2000

Trellis System: Vertical Shoot Positioning

Density: 5,000 plants/ha to 6,660 plants/ha

Yield: 6-10 tons/ha

Harvest Method: Hand picking, with double selection in vineyard during second half of April.

Soil: Loam clay soils with granite colluvium originated from hill's erosion.

WINEMAKING

Maceration: 20-25 days, with cold pre-fermentation maceration for 4 days at temperatures below 10°C (50° F).

Extraction: Traditional pumping over.

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

Aging: 12 months in American and French oak barrels.

TASTING NOTES

Appearance: Deep red-ruby color with red highlights.

Nose: Expressive notes of ripe strawberry, white pepper, clove, dark fruits and vanilla.

In mouth: Juicy in mouth, this wine has good balance and spicy, long finish.

PAIRING RECOMMENDATION:

Lamb ragout.



RED MOUNTAIN

PRIVATE SELECTION

CABERNET SAUVIGNON

APELLATION	Central Valley
ALCOHOL	14% by Vol.
TOTAL ACIDITY	5 ± 0.3 g/L (expressed as Tartaric Acid)
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 / 50 miles) and the Andes Mountains (50 kilometers / 37 miles). Vineyards receive coastal breezes during the afternoon that help to keep moderated warm summer temperatures. Annual precipitation averages about 600 millimeters (23.6 inches), concentrated mostly during winter months.

VITICULTURE

Year of Plantation: 2000

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

Trellis System: Vertical Shoot Positioning

Yield: 14 tons/hectare (5.7 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in the second half of April.

Soil: Deep, rocky soil with clay loam texture.

WINEMAKING

Maceration: 18-20 days with cold pre-fermentative maceration for four days at temperatures below 10°C (50° Fahrenheit).

Fermentation: Fermentation starts with active dry yeast (Bayanus) developing at 25°C to 28°C (77° to 82° Fahrenheit), with traditional pumping-over and punching.

Aging: 85% of the wine was aged on its lees for six months in contact with French oak and micro-oxygenation; the remaining 15% was aged for eight months in French and American oak barrels.

TASTING NOTES

Appearance: Deep ruby red color.

Nose: Intense nose of dark cherry, strawberry, cedar and licorice.

In mouth: Juicy and round on the palate with firm tannins that combine well with dark fruits, prunes and roasted nuts with toasty finish.

PAIRING RECOMMENDATION

Roasted short ribs with aromatic spices.



RED MOUNTAIN

PRIVATE SELECTION

CARMÉNÈRE

APELLATION	Central Valley
ALCOHOL	14% by Vol.
TOTAL ACIDITY	5 ± 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 (50 kilometers, or 37 miles). The vineyard receives coastal breezes during the afternoon that help keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated mostly during winter months.

VITICULTURE

Year of Plantation: 1995

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

Trellis System: Vertical Shoot Positioning

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

Harvest method: Hand picking, with double selection in vineyard, in late April.

Soil: Deep, rocky soil with clay loam texture.

WINEMAKING

Maceration: 15-20 days with cold pre-fermentative maceration for four days at temperatures below 10°C (50° Fahrenheit).

Fermentation: Fermentation starts with active dry yeast (Bayanus) developing at 26°C to 28°C (79° to 82° Fahrenheit), with traditional pumping-over and punching.

Aging: 85% of the wine was aged on its lees for six months in contact with French oak and micro-oxygenation; the remaining 15% was aged for eight months in French and American oak barrels.

TASTING NOTES

Appearance: Deep red color with purple highlights.

Nose: Intense nose of blackberries, sweet spices, menthol and a hint of smoke.

In mouth: Lush mouth entry, great fruit concentration with round tannins and long, pleasant aftertaste.

PAIRING RECOMMENDATION

Soused rabbit.



RED MOUNTAIN

PRIVATE SELECTION

CHARDONNAY

APELLATION	Central Valley
ALCOHOL	14% by Vol.
TOTAL ACIDITY	5 ± 0.5g/L
RESIDUAL SUGAR	< 4 g/L

CLIMATE

Cool temperate climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.

VINEYARDS

Year of plantation: 2005

Trellising system: Vertical Shoot Positioned trellis

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

Yield: 10 tons/hectare (4 metric tons/acre)

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

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

WINEMAKING

Fermentation: Starts with active dry yeast (*Cerevisiae*).

Fermentation managed through oxidative method and contact with French oak, with aeration at the end of the process.

Temperature: 16°C-18°C degrees Celsius (61°- 64°Fahrenheit).

Aging: Batonnage with lees in stainless steel vats for two months.

TASTING NOTES

Appearance: Bright yellow golden color.

Nose: Intense nose of tropical fruit, vanilla and toasted nuts.

In mouth: Full-body wine with creamy texture, juicy palate and long finish.

PAIRING RECOMMENDATION

Curried chicken, sweet-and-sour dishes.



RED MOUNTAIN

PRIVATE SELECTION

MERLOT

APELLATION	Central Valley
ALCOHOL	13,5% by Vol.
TOTAL ACIDITY	5 ± 0.3 g/L (expressed as Tartaric Acid)
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 / 50 miles) and the Andes Mountains (50 kilometers / 37 miles). Vineyards receive coastal breezes during the afternoon that help to keep moderated warm summer temperatures. Annual precipitation averages about 600 millimeters (23.6 inches), concentrated mostly during winter months.

VITICULTURE

Year of Plantation: 2000

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

Trellis System: Vertical Shoot Positioning

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

Harvest method: Hand picking, with double selection in vineyard, in mid-April.

Soil: Deep, rocky soil with clay loam texture.

WINEMAKING

Maceration: 15-18 days with cold pre-fermentative maceration for four days at temperatures below 10°C (50° Fahrenheit).

Fermentation: Fermentation starts with active dry yeast (Bayanus) developing at 25°C to 28°C (77° to 82° Fahrenheit), with traditional pumping-over and punching.

Aging: 85% of the wine was aged on its lees for six months in contact with French oak and micro-oxygenation; the remaining 15% was aged for eight months in French and American oak barrels.

TASTING NOTES

Appearance: Bright ruby red color with garnet highlights.

Nose: Intense nose of liquorice, tealeaf, spices and dried tobacco.

In mouth: Complex, well-balanced, with velvety tannins, raspberry notes and gentle aftertaste.

PAIRING RECOMMENDATION

Prosciutto



RED MOUNTAIN

PRIVATE SELECTION

PINOT NOIR

APELLATION	Central Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	4.5 ± 0.3 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/Lt

CLIMATE

Cool temperate climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.

VITICULTURE

Year of Plantation: 2005

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

Trellis System: Vertical Shoot Positioning

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

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

Soil: Shallow alluvial soils of sandy loam texture; rocky subsoil composed of boulders and rounded rocks in a sandy matrix.

WINEMAKING

Maceration: 14-16 days.

Fermentation: Fermentation starts with active dry yeast (Bayanus) developing at 18°C to 20°C (64° to 68° Fahrenheit), with traditional pumping-over and punching.

Aging: Wine aged over its lees in contact with French oak for 6 months.

TASTING NOTES

Appearance: Bright red color with garnet highlights.

Nose: Expressive nose of strawberry, clove, spices and cedar.

In mouth: Juicy palate with sweet spices, red fruits and smoky notes in the finish.

PAIRING RECOMMENDATION

Pork loin with wine sauce.



RED MOUNTAIN

PRIVATE SELECTION

SAUVIGNON BLANC

APELLATION	Central Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	5 - 6 g/L
RESIDUAL SUGAR	< 4 g/L

CLIMATE

Cool temperate climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.

VINEYARDS

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: Hand picking, with double selection in vineyard, first week of March.

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

WINEMAKING

Fermentation: Starts with active dry yeast (*Cerevisiae*).

Fermentation managed by a reductive method with minimal aeration, protecting the wine from oxidation. Yeasts used were specially selected for this wine grape.

Temperature: 14°C-16°C degrees Celsius (57°- 61°Fahrenheit).

Aging: Batonnage with lees in stainless steel vats for two months.

TASTING NOTES

Appearance: Pale yellow color with green highlights.

Nose: Expressive herbal notes with gooseberry, fresh-cut grass and apple.

In mouth: Medium body, fresh acidity and pleasant aftertaste.

PAIRING RECOMMENDATION

Crab cake with green salad.



RED MOUNTAIN

PRIVATE SELECTION

SYRAH

APELLATION	Central Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5 ± 0.3 g/L (expressed as Tartaric Acid)
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 / 50 miles) and the Andes Mountains (50 kilometers / 37 miles). Vineyards receive coastal breezes during the afternoon that help to keep moderated warm summer temperatures. Annual precipitation averages about 600 millimeters (23.6 inches), concentrated mostly during winter months.

VITICULTURE

Year of Plantation: 2005

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

Trellis System: Vertical Shoot Positioning

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

Harvest method: Hand picking, with double selection in vineyard, in mid-April.

Soil: Deep, rocky soil with clay loam texture.

WINEMAKING

Maceration: 15-18 days with cold pre-fermentative maceration for four days at temperatures below 10°C (50° Fahrenheit).

Fermentation: Fermentation starts with active dry yeast (Bayanus) developing at 25°C to 28°C (77° to 82° Fahrenheit), with traditional pumping-over and punching.

Aging: 85% of the wine was aged on its lees for six months in contact with French oak and micro-oxygenation; the remaining 15% was aged for eight months in French and American oak barrels.

TASTING NOTES

Appearance: Deep ruby red color with purple highlights.

Nose: Expressive nose of raspberry, prunes, black pepper and roasted coffee beans.

In mouth: Full-body wine with silky tannins and ripe dark fruit with a smoky finish.

PAIRING RECOMMENDATION

Pork loin with mustard sauce.



RED MOUNTAIN

LOT 92

CABERNET SAUVIGNON - CABERNET FRANC

APELLATION	Central Valley
VARIETIES	Cabernet Sauvignon 85% - Cabernet Franc 15%
ALCOHOL	14.5% by Vol.
TOTAL ACIDITY	5.4 g/L (expressed as Tartaric Acid)
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 vineyard in Curicó Valley receives coastal breezes during the afternoon that moderate summer temperatures. Annual precipitation averages about 600 millimeters, or 23.6 inches, mainly concentrated in the winter months.

VINEYARDS

Year of Plantation: 1964
Trellis System: Pergola
Density: 1,660 plants/hectare (670 plants/acre)
Yield: 10 tons/hectare (4 metric tons/acre)
Harvest method: Hand picking, with double selection in vineyard, at the end of April.
Soil: Deep, clay loam texture with colluvial granite produced by erosion of the hill.

WINEMAKING

Maceration: Total maceration of 25-30 days, including pre-fermentative maceration for 48 hours at 15°C (59°F).
Extraction: Open pump-overs twice a day.
Fermentation: Starts with active dry yeast (Bayanus); temperature between 26°C y 28°C (79°F y 82°F). Once it is finished, wine is racked straight into barrels.
Aging: 18 to 24 months in new French oak barrels.

TASTING NOTES

Our Family Reserve Cabernet Sauvignon - Cabernet Franc has a dark red-purple color. Complex nose with intense notes of plums, cherries, liquorice, vanilla and cocoa. Full-body structure with firm, rounded tannins as well as hints of cherry and toffee on the finish.

PAIRING RECOMMENDATION

This wine can be a great companion for Wagyu Sirloin steak.