



TORO DE PIEDRA

GRAND RESERVE

CABERNET SAUVIGNON

APPELLATION	Colchagua Valley
VARIETIES	Cabernet Sauvignon 100%
ALCOHOL	14.5% by Vol.
TOTAL ACIDITY	5 ± 0.2 gr/l
RESIDUAL SUGAR	<4 gr/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 : This Cabernet Sauvignon is made with grapes from Finca Lolol's "El Plano" parcel. The dark brown soils are of alluvial origin, deep loam and sandy loam, with subsoil frequently mottled with more rocky and gravelly composition, including rounded rocks.

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.



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SYRAH/CABERNET SAUVIGNON

APELLATION	Curicó Valley
VARIETIES	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). Requiringua – “Corner of the Winds” in the indigenous Mapundungun language - 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.

VITICULTURE

Year of Plantation: 2000

Trellis System: Vertical Shoot Positioning

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

Yield: 6-10 tons/ha (2.4-4 metric tons/acre)

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.

Extraction: Traditional pumping over.

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

Aging: 12 months in American and French oak barrels.

TASTING NOTES

Appearance: Intense cherry color.

Nose: Expressive notes of raspberry, rose essence, black pepper, nutmeg and roasted coffee beans.

In mouth: fresh, round with a good ending and a vanilla after-taste.

PAIRING RECOMMENDATION:

Lamb ragout.



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CARMÉNÈRE

APELLATION	Maule Valley
VARIETIES	Carmenere 100%
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 a Mediterranean rain regime, with moderately warm summer days (influenced by the coastal mountain range) and cool, humid nights.

VITICULTURE

Year of Plantation: 2000

Vine management system: Vertical Shoot Positioning Trellis (VSP)

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

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

Harvest method : Handpicked with double selection in vineyard during second half of April.

Soils: Shallow soil with metamorphic rock substrate. Of clay loam texture, soil profile is sprinkled with gravel from the heavily weathered metamorphic rock beneath.

VINIFICATION

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

Extraction: Traditional pumping-over and punching.

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

Aging: 12 months in French and American oak barrels.

TASTING NOTE

Appearance: Intense red color with bluish highlights.

Nose: Blackberry, spices, freshly cut wood and cherry liqueur on the nose.

In mouth: Full in mouth, well structured, with a long finish of toast and brandy.

PAIRING RECOMMENDATION

Oxtail in Port sauce.



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MERLOT

APPELLATION	Curicó Valley
VARIETIES	Merlot 100%
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). Requingua – “Corner of the Winds” in the indigenous Mapundungun language - 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 ton/hectare

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

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

WINEMAKING

Maceration: Total maceration of 18-21 days including a cold pre-fermentative maceration for 4 days at temperatures below 10°C (50°F).

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

Extraction: Traditional pump-over.

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

TASTING NOTES

Appearance: Deep ruby color with pink highlights.

Nose: Intense notes of blueberries and cassis with smooth mint touches.

In mouth: Lively wine with soft tannins and round mouthfeeling. Long, elegant finish.

PAIRING RECOMMENDATION

Pastas



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CHARDONNAY

APELLATION	Maule Valley
VARIETIES	Chardonnay 100%
ALCOHOL	14% by Vol.
TOTAL ACIDITY	5 ± 0.5 gr/l
RESIDUAL SUGAR	< 4 gr/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). Requiringua – “Corner of the Winds” in the indigenous Mapundungun language - 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: 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.

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LATE HARVEST

APPELLATION	Curicó Valley
VARIETIES	90% Sauvignon Blanc – 10% Semillon
ALCOHOL	14% by Vol.
TOTAL ACIDITY	5 ± 0.2 gr/l
RESIDUAL SUGAR	90 gr/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). Requiringua - Corner of the Winds in the indigenous Mapundungun language - 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.

VINEYARDS

Year of Plantation: 1990

Trellis System: Pergola

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

Yield: 15 tons/hectare (6.1 metric tons/acre)

Harvest method: Hand-picked during the first half of May.

Soil: Sauvignon Blanc and Semillon grapes come from a single parcel where the two varieties are mixed. It is in a low, humid sector of Requiringua, where “noble” botrytis can develop thanks to the alternation of fog (morning) and sunshine (starting at mid-day). The soil is deep and clayey.

WINEMAKING

Fermentation: Starts with active dry yeast (*Cerevisiae*) and develops in stainless steel vats at temperatures between 16°C-18°C (61°-64° Fahrenheit).

Aging: 25% in French and American oak barrels and the rest in stainless steel vats.

TASTING NOTES

Appearance: Golden yellow.

Nose: Intense nose of peach, walnut, almond and honey.

In mouth: Ample and balanced, thanks to good acidity.

PAIRING RECOMMENDATION

Foie gras, blue cheese.

