



# I8



## GRAN RESERVE

### DESCRIPTION

VARIETY: Cabernet Sauvignon  
APPELLATION: D.O. Maule Valley  
WINEMAKER: Claudio Gonçalves  
BOTTLING: Estate bottled  
ALCOHOL: 13,5°

### SPECIAL CHARACTERISTICS

The grapes come from a special selection of the quarters 3 and 12 of our finest vineyards in Villa Alegre, Maule Valley, which are specially managed and controlled to maintain a maximum performance of 6 tons per hectare (2.4 tons per acre) and high exposure of the fruit, producing a highly concentrated wine ideal for aging. Once in stainless steel tank is a concentration of 20% to maximize the flavor, ripe tannins and color. The wine is aged about 15 months in new French oak barrels, with an output of 50 thousand bottles.

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean- style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

### VINIFICATION

The Cabernet sauvignon grapes were harvested a few days before. In order to extract color and aromas the must underwent skin contact at low temperatures prior to alcoholic fermentation during five days. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a ten days period.. The wine is then left to macerate for twenty additional days in order to extract tannin and then placed in oak barrels eighteen month, 80% French oak and 20% American oak. At the end the wine is bottled without filtering to maintain its extraordinary qualities.

### NOTES FROM OUR WINEMAKER

This is an intense, complex wine with aromas of pepper, Black berries, red peppers and hazelnut. In the mouth it has a good structure, with velvet tannins, Ideal as a company for roast beef, pork, pasta and fresh cheese

### RECOMMENDED

#### SERVING

TEMPERATURE Between 16° - 17°C





# I8



## GRAN RESERVE

### DESCRIPTION

VARIETY: Carménère  
APPELLATION: D.O. Maule Valley  
WINEMAKER: Claudio Gonçalves  
BOTTLING: Estate bottled  
ALCOHOL: 13,5°

### SPECIAL

### CHARACTERISTICS

The grapes come from a special selection of the quarters 3 and 12 of our finest vineyards in Villa Alegre, Maule Valley, which are specially managed and controlled to maintain a maximum performance of 6 tons per hectare (2.4 tons per acre) and high exposure of the fruit, producing a highly concentrated wine ideal for aging. Once in stainless steel tank is a concentration of 20% to maximize the flavor, ripe tannins and color. The wine is aged about 12 months in new French oak barrels, with an output of 50 thousand bottles.

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean- style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

### VINIFICATION

The Carmenera grapes were harvested by hand at first of May. In order to extract color and aromas the must underwent skin contact at low temperatures prior to alcoholic fermentation during five days. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a ten days period.. The wine is then left to macerate for twenty additional days in order to extract tannin and then placed in oak barrels twelve months, 80% French oak and 20% American oak. At the end the wine is bottled without filtering to maintain its extraordinary qualities.

### NOTES FROM

### OUR WINEMAKER

This is an intense, complex wine with aromas of pepper, Black berries, red peppers and hazelnut. In the mouth it has a good structure, with velvet tannins, Ideal as a company for roast beef, pork, pasta and fresh cheese

### RECOMMENDED SERVING

TEMPERATURE Between 16° - 17°C





# GRAN ARAUCARIA



RESERVA

## DESCRIPTION

VARIETY: Chardonnay  
APPELLATION: D.O. Valle Central  
WINEMAKER: Claudio Gonçalves  
BOTTLING: Estate bottled  
ALCOHOL: 13°

## VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

## CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

## VINIFICATION

The grapes were harvested by hand early in the morning at the end of March. The 30 % of the must is fermented in barrels and the other in stainless steel with select yeast. at temperatures ranging from 12° to 14°C during a twenty-days, period allowing the extraction varietals aromas. Then we stir the lees to extract flavour and aromas from the yeast. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

## NOTES FROM OUR WINEMAKER

Our Chardonnay Reserve has a bright and golden yellow color. Intense smell of banana, pineapple and hints of vanilla. Balanced and unctuous. It has a great persistence and a fresh harmony.

Great with fish, seafood and creamy pasta dishes

## RECOMMENDED SERVING

TEMPERATURE Between 13 ° - 14°C



Terra Bendita by Viñedos de Aguirre

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# GRAN ARAUCARIA



RESERVA

## DESCRIPTION

VARIETY: Cabernet Sauvignon  
APPELLATION: D.O. Valle Central  
WINEMAKER: Claudio Gonçalves  
BOTTLING: Estate bottled  
ALCOHOL: 13,5°

## VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

## CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

## VINIFICATION

The grapes were harvested by hand at the end of April. In order to extract color and aromas the must underwent skin contact at low temperatures prior to alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a seven-day period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for eight months to keep the balance of fruit and oak. Then is bottled without filtering to maintain its extraordinary fruits qualities.

## NOTES FROM OUR WINEMAKER

Our Cabernet Sauvignon Reserve has an intense ruby color. It is a fine sample of a complex wine with ripe fruits and hints of hazelnut and chocolate. It is a powerful and concentrated wine with tannins that are ripe and elegant. It matches red meats, beef, roast beef and strong cheeses.

## RECOMMENDED SERVING

TEMPERATURE Between 16 ° - 18°C



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