

U3A WINE APPRECIATION GROUP

3 May 2018

Wines presented by Graham F

Food presented by Pam H

CHILEAN WINES

1. Rothschild Mapu Syrah Rosé 2016

Grape Variety: 100% Syrah

Tasting notes: An attractive, bright and glittering pale pink. The fresh and powerful nose opens on grenadine and redcurrant notes, going on to develop wild strawberry, redcurrant and cherry aromas. A fresh and full-bodied attack leads into a succulent mid-palate dominated by red fruits, ending on an elegant combination of grapefruit and pomegranate. The fruit flavours make a powerful return on the fresh finish.

Region: Central Valley, Chile

Vineyard:

Altitude:

Time of harvest:

Harvest Method: The grapes are hand-picked then brought to the bodega. They are hand-sorted several times then destemmed and lightly crushed before vinification.

Winemaking: Mapu Syrah Rosé's crispness and elegance are partly due to the way it is made: both by "bleeding" off from a vat of red wine and direct pressing. The part that is "bled off" (75%) has a deep colour and an attractive, well-balanced tannic structure. The part that comes directly from the winepress (25%) has fruity, mineral flavours. The combination of these two techniques highlights the wine's fruit and freshness, typical of this grape variety.

Maturing: Mapu Syrah Rosé is matured in vats for three months in order to preserve all its freshness and fruit.

Winemaker:

Alcohol: 12.5%

Residual Sugar:

Volume: 750ml

Standard Drinks: 7.4

Best Served: 10-11 °C

Baron Philippe de Rothschild Chile was established in 1990 in Maipo Valley. The objective of Baroness Philippine de Rothschild was to bring the art of French "assemblage" of her famous Bordeaux house into Chilean winemaking and to revindicate varieties such as "Carmènere". Their three brands, Escudo Rojo, Mapu and Anderra are a tribute to the passion of Baron Philippe in Chilean winegrowing.

Location and climate

The grapes they use to make their wines comes from three vineyards: Maipo Valley, Central Valley and Rapel Valley. Each one has their own characteristics that develop the grape perfectly to be used for their wines.

Maipo Valley has a temperate climate and its soil, poor in alluvial deposits and rich in pebbles, is ideal for expressing the power, elegance and minerality of the wines. The combination of summer heat with the influence of the Andes produces a marked day/night temperature differential highly favourable to preservation of the fruit.

Central Valley has an ideal climate for viticulture - especially on account of its semi-arid Mediterranean climate. Baron Philippe de Rothschild's Maipo winemakers have chosen the Central Valley for the variety of its terroirs. The north is dry with stony subsoil, while the damper south has clay soil that ensures a natural supply of water.

Rapel Valley has a variety of soils and large amplitude of temperature differences. Two types of soil have been chosen to favour the full expression of the Carmènere grape: deep clay soil for the concentration and power of the fruit, and gravelly clay soil of the "maicillo" type, which brings elegance and minerality.

Winery

The Baron Philippe de Rothschild winery is located in the centre of the Maipo Valley, 30 km south of Santiago. It has a sober and elegant architecture, constructed in steel and wood, reflecting the will to unite the latest technologies with the great Bordeaux wine tradition. The winemakers apply a rigorous policy of land selection in its own vineyards, located around the winery, but also sources grapes from the best terroirs of its vineyard partners.

Thus, the plots of higher quality are selected and carefully monitored throughout the year in accordance with strict specifications and under the regular control of the winemakers. The grapes are harvested by hand and taken to the cellar. After several successive manual selections of the grapes harvested, they are destemmed and then pressed before winemaking begins. The values of Baron Philippe de Rothschild are to blend high technology and wine tradition.

2. ERRAZURIZ Estate Series Chardonnay 2016

Origin: Casablanca Valley

Composition: 100% Chardonnay

Alcohol: 13.5% v/v **pH:** 3,11

Total Acidity: 6,74 g/l (in tartaric acid)

Residual Sugar: 2,28 g/l

Winemaker's Notes

This Chardonnay displays a beautiful yellow straw colour with greenish hues. On the nose, it reveals intense aromas of tropical fruit such as pineapple and passion fruit, framed by light toasty oak notes. Fresh and expressive fruit, this Chardonnay has a beautiful texture and good depth. Its vivid acidity makes it a fresh and juicy wine, with a long and persistent finish.

AWARDS Descorchados 2017 90 points *Chile*

REVIEWS OF THIS WINE FROM USA

(www.vivino.com/wineries/errazuriz/wines/estate-chardonnay-2016)

Hand-harvested, partly barrel fermented, and French oak aged. Crisp acidity, medium body. Tropical fruit with hints of orchard and citrus fruits. Touches of vanilla, butter, and slice. Excellent value.

Dan O'Keefe · 1575 rating - Rated on Jul 18th 2017

Fresh creamy fruitiness. Medium bodied. Easy drinking.

Per Storm (Onkel P.) · 1612 rating - Rated on Aug 26th 2017

An agreeable Chardonnay from Chile. And for which the medium body brought out simple gentle harmonious light fruits. Floral notes. Acidic from mid body to the finish.

Wit S. · 1177 rating - Rated on Feb 6th 2018

ERRAZURIZ WINERY

Don Maximiano Errázuriz founded Viña Errázuriz in 1870. With his great vision for the future and his innovative, pioneering spirit, he planted the first French grape varieties in the Aconcagua Valley. His initiative and creativity were handed down to future generations and, in just over a century, his descendants consolidated the winery and positioned their wines among the world's most noteworthy. Here, we invite you to get to know some of the main landmarks that have shaped the history of this family vineyard, currently one of the best examples of successful winemaking in Chile.

CELLAR DOOR 1870

For over a century, Viña Errázuriz's Historic Winery in Panquehue has remained a symbol of the forward thinking vision, initiative and entrepreneurial spirit shown by its founder, Don Maximiano Errázuriz. Its construction, which began in 1870 under the guidance of a French winemaker, took over 14 years and incorporated the latest technology of the time.

The winery was built as a two-storey structure. The excavation and construction of its huge cellar rooms alone took five years. The thick underground walls, built with bricks and mortar (a kind of cement made of egg whites and sand), have stood the test of time and have

allowed the wine to be kept there in large casks made of raulí (a native Chilean tree) at a constant temperature of 12 to 14° C.

Still in use, this winery today houses a historic collection of wines. There are about 400 bottles of each of the vineyard's iconic wines, which allows having a valuable record and an opportunity to experience the vineyard's evolution through the years.

DON MAXIMIANO ICON WINERY

In 2009 the need to project itself into the XXI century and to search for wines of an even higher quality, inspired Viña Errázuriz to start building a new winery devoted exclusively to its high-end range of wines. Here, the integration of cutting edge technologies has gone hand-in-hand with sustainability and environmental protection, thus paying homage to Don Maximiano's visionary and courageous spirit.

With a capacity to produce 347,000 litres, the new Don Maximiano Icon Winery was designed by the architect Samuel Claro and built completely with bleached concrete. Its main body is underground and its spiral shape allows for the movement of fruits and liquids by means of gravity and to capture the refreshing breezes from the valley. To maintain adequate levels of temperature and illumination the building harnesses geothermal and solar energy, which are completely environment friendly.

The winery was officially opened in October 2010 with more than 100 guests from all over the world, including leaders of the industry and the specialist press.

ACONCAGUA VALLEY

Located just 90 kilometres north of Santiago, Chile's capital, the traditional Aconcagua Valley is the last of the country's transversal valleys. Its basin is shaped by the Aconcagua River, which flows from the Andes Mountain Range into the Pacific Ocean. Its riverbanks are formed by alluvial and colluvial terraces, ideal for growing the finest grape varieties.

The valley's great telluric beauty and its mild Mediterranean climate, which features an extended dry season and rains concentrated mainly in winter, were the facts that most probably attracted Don Maximiano Errázuriz's attention, who 145 years ago, with a great vision, established his winery there. And he was not mistaken: the easy access to water for irrigation and the volcanic and colluvial origin of its soils, make Aconcagua a real viticultural paradise. From the mountains to the coast, this has been the origin of many of the most renowned Chilean wines.

Vineyards - the website contains description of various Vineyards Max I, Max II, Max III etc covering in total some hundreds of hectares of vines.

3. Makaraka Estate Sauvignon Blanc / Pinot Gris 2015

Makaraka Sauvignon Blanc

A classic Chilean Sauvignon Blanc with a pale yellow hue and intense tropical, citrus and green aromas. Fresh and distinctive notes of grapefruit, lime, passion fruit and boj leaves. This wine also enjoys a nice after taste showing fruity flavours and well balanced acidity.

Makaraka Pinot Gris

This soft styled Pinot Gris has been produced to enjoy immediately, with fresh vibrant aromatics of pear and tropical fruit with hidden notes of citrus. A

complex wine that is deliciously accessible now. Matched well with spiced chicken and fish dishes.

Makaraka is actually a NZ Wine brand and this wine is imported from Chile and bottled in NZ

4. Amayna Boya Sauvignon Blanc 2015

92 Pts. Wines & Spirits Magazine - "Best of the Best"

This Sauvignon Blanc is grown and made only 8 miles from the Pacific Ocean. It is a perfect example of superb cool climate Sauvignon Blanc. It has an attractive nose of fresh white flowers, pineapple, hints of mango and quince and is well defined with good intensity. The palate is well balanced with nice natural acidity, lively lime-tinged fruit and a refined, clean, crisp finish.

Food Matching: Ideal as a refreshing drink on it's own or try with goat's cheese, shellfish, oysters and mild fish.

Grape Variety: 100% Sauvignon Blanc

Region: Leyda, San Antonio Valley, Chile

Vineyard: Own estate vineyards, Leyda Valley

Age of the Vineyard: More than 30 years

Time of Harvest: 3 - 13 March, 2015

Altitude: 200m

Harvest Method: Handpicked grapes in 10kg cases

Viticulture & Winemaking: 80% of the harvest is done by hand in 10kg cases. Skin contact for 4 hours at 6° then stainless steel at temperatures of approx. 12°.

Oak Ageing: No oak.

Winemaker: Francisco Ponce Sanhueza

Alcohol: 12.5% vol. **Volume:** 750ml **Residual Sugar:** <1.0 gr/ litre

Standard Drinks: 8.0 **Best Served:** 10°-12° **Cellaring:** Ready to drink now.

Location and climate:

The winery is located in Leyda, in the San Antonio Valley, Chile, between the Pacific Ocean and the Andes Mountain. The valley runs parallel to the central valley of Chile. It is between the coastal range of hills and the Pacific Ocean situated on gentle rolling hills with poor soils and very dry climate. The proximity to the Ocean delivers a constant cool breeze that cools down the grapes, slowing down the ripening process, which allows for harvesting at the optimum phenolic point.

The climate is characterised by its well-defined seasons and low day temperature differentials due to the maritime influence. Latitude: 33° 40' 55.8' latitude south; longitude: 71° 30' 43.5' longitude west: privileged coordinates for the production of cold climate grapes.

Amayna stems from heterogeneous soils due to a dry coastal climate. Here we can find two soil types:

- **Granitic soil** It can be found along hills and slopes and makes up 20% of the total surface. This soil is made up of red clay bearing high ferric oxide content. Vastly fractured granitic quartz rock appears at a depth of 50cm.
- **Alluvial soil** It is found along the hillsides. This soil is rich in clay, with a great deal of gravel and round stones.

The area planted in production is 37 acres that were planted from 1999 onwards with Chardonnay, Sauvignon Blanc, Pinot Noir, and Syrah grape varieties

History:

The Garcés Silva family has long been involved in agriculture, livestock and grape growing, as well as the beverage, financial, and real-estate industries. The winery that bears the family name was founded by José Antonio Garcés Silva, a businessman who acquired the property in the Leyda Valley, thus becoming one of the pioneers in the area's vitivinicultural development.

Here is a little of history of its development through the years:

1998 - Founders of the Leyda Valley Construction of the irrigation system.

1999 - Plantation of the first vineyards (Sauvignon Blanc, Chardonnay and Pinot Noir)

2002 - Construction of the Amayna winery: the first in the Leyda Valley.

Winery:

The winery's architecture is inspired by its environment: the soft rolling hills between the Coastal Mountain Range and the sea. The surroundings determine the different levels within the winery, which allow for a gentle handling of the grapes and musts. The wine therefore decants by gravity to preserve all the aromatic potential and strengthen the characteristics of our wines. The winery has a vinification capacity of 285,000 litres in stainless steel tanks with temperature-control jackets and 120,000 litres in Taransaud fine-grained French oak barrels made in Beaune, Burgundy. Amayna produce 18,000 cases per year.

Vinification:

The grapes are picked entirely by hand and brought to the winery in 10-kg bins. The clusters and berries are also hand-selected for cleaner processing and greater quality control. The daily harvest (of not more than 15,000 kg) is cooled down over night at 7°C before crushing.

Gravitational flow implies that pumps are not used in the winemaking process, providing a number of advantages including greater hygiene, reduced maltreatment of musts and wines, less astringency and greater elegance. The barrel room is equipped with a modern temperature and humidity control system that allows them to maintain and improve the quality of the wine ageing in barrels.

Sustainability: Sustainable vineyard management improves the quality of Amayna wines, allows them to discover and enhance the characteristics of the terroir, and be proactive in protecting the health of their employees and environment.

People: Many factors influence the quality of a wine. One of the most important is the high degree of dedication shown by the vineyard work teams. Many generations of the Amayna team were born in this land; they know better than anyone its secrets which go into the magic of Amayna. **Winemaker:** Francisco José Ponce Sanhueza **Winemaker:** Jean Michel Nouvelle

Viticulturist: Ignacio Casal Larrain **Agriculture Manager:** Rodrigo Heredia Sepúlveda

Website: www.amayna.cl

5. Vista Bodega Pinot Noir 2016

- A complex nose of plum and cherry with a floral note of violets and rich berry flavours
- Alcohol volume: 12.6%
- Country of origin: Chile

Reviews

Jacqui McCombie · 20 rating - **Rated on Mar 14th 2018 (4.5 stars).**

Awesome drop so very surprised

Hamish (forkin grape) Stephenson · 2171 rating - **Rated the 2015 vintage on May 2nd 2017**

Yumbo Gumbo. Great Bodega Pinot. Mouth feel was memorable on this one. The acidity sunk into the teeth and left us wanting more. (3.5 stars).

Richard Pussell · 13 rating - **Rated the 2014 vintage on Feb 1st 2017**

Nice and good value (3 stars).

Explore Chilean Pinot Noir This Summer with a Dozen Bottles of Vista Bodega Pinot Noir!

Looking for a lighter red to whet your tongue this winter? Look no further than this offer on a dozen bottles of **Vista Bodega Pinot Noir!**

This varietal was lovingly created in **Chile** and has been brought all the way to Australia for your drinking pleasure.

Enjoy this **94 ORE rated light-bodied Pinot Noir** alongside many delicious home cooked meals or light snacks with friends.

6. Casillero Del Diablo Carmenere 2016

★★★★★ 26 reviews

- **Varietal:** Carmenère
 - **Size:** 750mL
- Casillero Del Diablo Carmenere has notes of dark plums and spice, generously framed by toasty American oak with a soft and well structured mouthfilling texture.

This variety disappeared from its place of origin in Médoc, north of Bordeaux, France following the phylloxera outbreak in the 19th century. It reappeared in Chile at the end of the 20th Century. In Casillero del Diablo Carmenere is smooth and delicate with intense color, smooth, round tannins, and attractive aromas of black currant and chocolate. Ideal with aged cheese.

APPELLATION Central Valley

VINTAGE 2016

SOIL Riverbench and benchland associated soils.

AGEING Aged in oak barrels.

COLOUR Dark and deep purple

AROMA

Luscious fruit flavours. Dark plums and blackcurrant, black chocolate with hints of coffee and toasted oak barrels.

PALATE

Notes of dark plums and spice, generously framed by toasty American oak with a soft and well structured mouthfilling texture.

FOOD PAIRING

It expresses marvellously well with game meat, garnished with sweet- and-sour sauces and berries.

Concha y Toro is the largest producer of wines from Latin America and is one of the global leaders in its field. It is headquartered in [Santiago, Chile](#).

Casillero del Diablo

Concha y Toro Winery is located in Chile. It comprises 8.720 ha.^[1] spread throughout Chile's major wine regions: [Maipo](#), [Maule](#), [Rapel](#), [Colchagua](#), [Curico](#), and [Casablanca](#).

History

Concha y Toro House, [Pirque](#)

The Concha y Toro Vineyard was founded by Don [Melchor de Santiago Concha y Toro](#) and his wife, Emiliana Subercaseaux, in 1883.^[2] To start the winery, he brought grape varieties from the [Bordeaux](#) region in France.^[2] The grapes that he brought were: Cabernet Sauvignon, Sauvignon blanc, Semillon, Merlot, and Carmenère. The vineyard was incorporated as a stock company in 1923 and shares were sold in the Santiago stock market.^[2] Concha y Toro began exporting wine in March 1933 to the port of [Rotterdam](#), the Netherlands. In 1950, the winery began to acquire more vineyards and also began the process of adapting its business to new markets and meeting a higher demand.

In 1971, Eduardo Guisastegi Tagle became Chairman of the Board, who succeeded in expanding the company. In 1987, after partnering with U.S. importer [Banfi Vintners](#), the company started to incorporate more advanced technology in all of its production stages. It also started using small French oak barriques. In 1994, shares of Viña Concha started trading on the [New York Stock Exchange](#).

On December 7, 2002, CONCHA Y TORO SA was awarded as top 100 winter wine.^[3]

Noble background

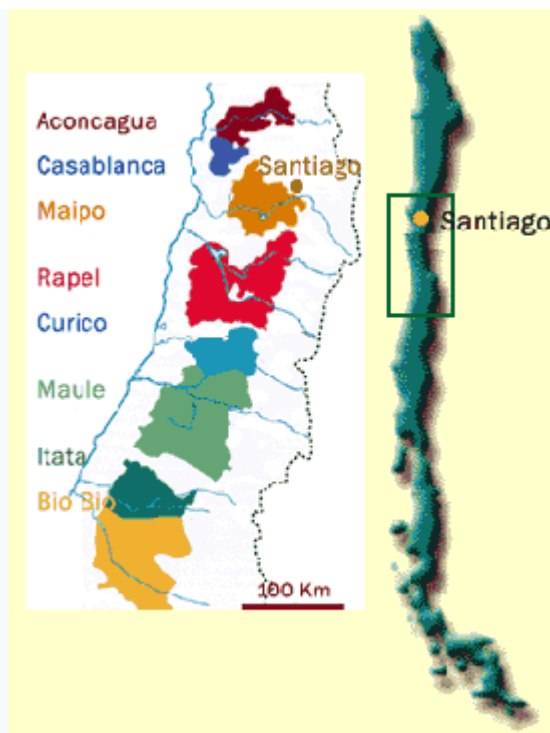
Not only the origins of Concha y Toro are connected to Chilean nobility and aristocracy. Nowadays the directory of the company is composed by the present Marquess of Casa Concha, a Chilean diplomat and ambassador.^[4] In 1999, the company's president Alfonso Larraín Santa María claimed the title of [Marquess of Larraín](#) in Spain. His mother, the current Marchioness, gave Larraín the power to claim the title.^[5]

Vineyards and factories of Concha y Toro in [Puente Alto](#), Santiago, are connected by roads with names such as *Marqués de Casa Concha* or *Conde de la Conquista*, noble titles connected to the history of the company.

Grape varieties

Concha y Toro produces several [varietals](#). White: [Chardonnay](#), [Sauvignon blanc](#), [Semillon](#), [Gewürztraminer](#) Red: [Cabernet Sauvignon](#), [Merlot](#), [Carmenère](#)

Vineyards



Some of the wine producing regions are shown here.

- Maipo Valley - Characteristics: Flatland irrigated by an Andean river. Vineyards: Puente Alto, Pirque, Santa Isabel
- Maule Valley - Characteristics: Rich lands. Choice root stocks from the Concha y Toro nurseries. Vineyards: Rauco, Lontué, San Clemente, Curico
- Rapel Valley - Characteristics: Broad range of varieties. Vineyards: Peumo, Rucahue
- Casablanca Valley - Vineyards: El Triángulo
- Mendoza (Argentina) - Vineyards: Trivento

7. ERRAZURIZ Estate Series Shiraz 2013

Origin: Aconcagua Valley

Composition: 100% Shiraz

Alcohol: 13.5% v/v

pH: 3,56

Total Acidity: 5,34 g/l (in tartaric acid)

Residual Sugar: 3,50 g/l

Winemaker's Notes

Attractive cherry red. Notes of fresh fruit, together with meaty and spicy aromas, characteristic of this variety. With an outstanding acidity and juiciness, plus firm and sweet tannins that deliver a wine with pleasant ending.

Ageing: 8 months in French oak barrels, which helped round out the flavour and lend a sweet sensation on the palate.

Fermentation: In stainless steel tanks for fermentation at 26°–28°C (79°–82°F) with two daily pumpovers.

Vintage Notes 2013 Syrah (Shiraz)

Thanks to the cold-condition of the season and to a dry autumn, ripeness progressed slow and softly, allowing us to obtain fresh and vibrant red wines with good acidity. Generally speaking, elegance prevails over power in this season, with fine tannins and great colours. Syrah, the wines are more austere and straight, with spicy notes of black pepper combined with fresh red and black fruits.

Food Pairing: Delicious with braised lamb.

ERRAZURIZ WINERY

See under the Chardonnay

8. Rothschild Anderra Cabernet Sauvignon 2015

Grape Variety: 100% Cabernet Sauvignon

Tasting notes: A gorgeous, radiant and intense ruby red. The complex and elegant nose opens on raspberry and blackcurrant aromas, perfectly combined with toasted hazelnut and mocha notes. From a fresh, succulent and stylish attack, the mid-palate expresses red fruit and bilberry flavours underpinned by a fine tannic structure, then goes on to show all its complexity in subtle cocoa and roasted coffee notes. The long and expressive finish reveals all the power and elegance of Chilean Cabernet.

Region: Central Valley, Chile

Vineyard:

Altitud:

Time of harvest:

Harvest Method: The grapes are hand-picked then brought to the bodega. They are hand-sorted several times then destemmed and lightly crushed before vinification.

Winemaking: The weather in 2015 was exceptionally hot and dry, enabling the grapes to reach optimum maturity. Lower than average rainfall, mostly occurring during the winter, together with the highest recorded average temperature in the last 50 years or more, were the decisive influences behind the very Mediterranean style of the 2015 vintage. As a result, the wines are generous and powerful while keeping a velvet, silky texture. They display a very distinct Chilean identity, particularly in the expression of the fruit, which, combined with a concentrated mid-palate, brings complexity and richness while revealing the uniqueness of each terroir. 2015 is a vintage with excellent ageing potential.

All the steps in the vinification process are intended to bring out the freshness of the fruit and extract the particular aromas and flavours of the grape variety. Controlled maceration also helps to ensure a balanced tannic structure. The wines are matured at the Baron Philippe de Rothschild Maipo Chile bodega, whose sober and elegant architecture combining wood and steel symbolizes the alliance between state-of-the-art technology and the great Bordeaux winemaking tradition.

Oak Ageing: In order to give the wine its fruit-driven, complex style, about half the vintage is matured in oak for six to eight months before bottling

Winemaker:

Alcohol: 13.5%

Residual Sugar:

Volume: 750ml

Standard Drinks: 8.0
Best Served: 15-17 °C
Grape Variety:

ROTHSCHILD WINERY NOTES – SEE UNDER THE ROSE

9. **Viña Quintay Clava Coastal Reserve Cabernet Sauvignon 2011**

A classic Cabernet Sauvignon. Deep ruby red in colour, with black and violet notes. Aromas of cherries, ripe strawberries and wild fruits accompanied by subtle notes of chocolate and menthol. Concentrated, structured, and rich in firm and ripe tannins on the palate. Noted for its elegance, depth and balance.

Food Matching: Cabernet Loves lamb. Enjoy with lamb dishes or other BBQ meats.

Grape Variety: 100% Cabernet Sauvignon

Region: Maipo Valley, Chile

Vineyard: Estate owned vineyards in Maipo Valley

Age of the Vineyard: 40 years

Time of Harvest: First week of May

Altitude: 250m

Harvest Method: Hand harvest

Viticulture & Winemaking: The grapes are hand picked in small 12kg trays and taken to the winery. The grapes were sorted on selection tables to remove any poor quality grapes. The berries were cold macerated at less than 5°C for approximately 7 days. The juice/berries were returned to a temperature of 15°C, selected yeasts added and maintained at 30°C for around 2 weeks. The wine was then pumped over four times per day to optimise the extraction process. After the fermentation the wine was racked into French oak barrels to start the malolactic fermentation under controlled conditions for approximately 2 months. Ageing was completed in the barrels for 10 months and a further 5 months in bottle. The wine underwent a gentle filtration before bottling.

Oak Treatment: 100% of the wine spent a total of 12 months in French oak barrels.

Winemaker: Vincente Johnson

Alcohol: 14.6% vol. **Volume:** 750ml **Residual sugar:** 3.7 gr/litre

Standard Drinks: 8.6 **Best Served:** 15° **Cellaring:** Enjoy now

Location and Climate

Viña Quintay is located in the Casablanca Valley, a coastal plain off the Santiago-Valparaiso highway in Chile's 5th Region. This valley has been internationally considered as the best in Chile for the production of white wines.

The winemaking history of Casablanca Valley dates back to the early 1980's thanks to the area's climatic characteristics much influenced by breezes from the Pacific and soils suitable for growing grapes. Slowly but surely, it has become one of Chile's favourite valleys for wine-industry projects.

History

A group of friends from Casablanca gathered together in 2005 to form Viña Quintay in order to produce the best sample of Sauvignon Blanc in the Casablanca Valley. Thus began the production of other varieties some years later: Chardonnay, Pinot Noir and Syrah from the Casablanca Valley, all of extraordinary quality.

Winery

It is located in the Casablanca Valley, on Route 68 Santiago – Valparaíso, 60 km to the west of Santiago. From the beginning we projected a winery that would allow us to grow in production volume over the long term, while having the installations and technology necessary for the micro-winemaking from minor volumes of grapes coming from the various blocks of our vineyards. We have tanks from 1.000 liters up to 30.000 liters.

The architectural project foresees the construction of a second stage, which would include another main area plus an equipped sales room with a terrace.

People

Chairman of the Board: Hernán Gómez: Entrepreneur in the agricultural, construction and trading industries. His strong ties with the valley come from his family roots which originate in Casablanca more than 300 years ago. In 1993, he was one of the first people to enter the wine business in Casablanca. He is an important producer and vineyard manager in Casablanca, Leyda and Las Cabras, from which the grapes for the production of our wines come from.

Felipe Aldunate: Vice-President. Business Engineer from the Universidad de Chile who has a Marketing Degree from the University of Berkeley, California. He has more than 20 years experience as Chief Executive of different companies in which his contribution and development of successful projects has enabled them to generate their own characteristics.

Alvaro Rencoret: Executive Director. Agronomist and entrepreneur in the wine industry.