



Organic Wine.



2021 / D.O. VALLE DE COLCHAGUA

95% CABERNET SAUVIGNON, 5% SYRAH

VINEYARD CHARACTERISTICS

All the grapes come from San José de Puquillay, LFE's estate that also counts with vineyards with certified organic plots and where the procedures aim to respect the biodiversity of the place.

WINEMAKING DETAIL

The grapes were harvested and received at the LFE winery, where they were destemmed and gently ground to carry out the alcoholic fermentation process in stainless steel vats for two weeks. After the alcoholic fermentation was finished, the wine was ready to devat and malolactic fermentation was carried out naturally. After this last fermentation, the wine was in contact with French and American oak for four months for proper aging, in order to achieve the best sensory profile.

TASTING NOTES

Intense and bright red color. On the nose are notes of ripe red fruits such as cherry, blueberry and complex aromas of red tea, tobacco and black pepper. In the mouth it has a good volume, balanced, with a balanced acidity and firm tannins. Round, with long medium persistence.

OAK AGING

4 months in French and American oak.

FOOD PAIRING

Perfect to pair with grilled white and red meats, roasted vegetables, charcuterie.

TECHNICAL DATA

Alcohol: 14%

Total acidity (H2SO2): 3,55 g/L

pH: 3,6

Residual Sugar: 4,6 g/L

SUGGESTED SERVING TEMPERATURE

15 - 18 °C / 59 - 64 °F





Organic Wine.



2021 / D. O. COLCHAGUA VALLEY

95% CARMENÈRE, 5% SYRAH

VINEYARD CHARACTERISTICS

The grapes come from our San José de Puquillay estate in Colchagua, from certified organic vineyard blocks, and where the procedures carried out are aimed at respecting the biodiversity of the place.

WINEMAKING DETAILS

The grapes were harvested in April. They were destemmed and gently crushed before alcoholic fermentation in stainless steel vats for two weeks. Once the alcoholic fermentation was finished, malolactic fermentation was carried out naturally. Finally, the wine was aged with French oak for four months to achieve the best sensorial profile.

TASTING NOTES

Intense, bright ruby red color. In the nose are aromas of ripe red fruits and spices such as black pepper along with soft notes of tobacco. On the palate it is balanced and fresh, with ripe and soft tannins. Medium-high persistence.

OAK AGING

4 months in French oak.

FOOD PAIRING

To accompany grilled red and white meats, blue cheese and lentil or bean soups.

TECHNICAL DATA

Alcohol: 14%
Total acidity (H₂SO₄): 3,5 g/L
pH: 3,6
Residual Sugar: 3 g/L

SUGGESTED SERVING TEMPERATURE

15 - 18 °C / 59 - 64 °F





Organic Wine.

RED BLEND

2021 / D. O. VALLE DE COLCHAGUA

50% CARMENERE, 50% PETIT SYRAH

VINEYARD CHARACTERISTICS

All the grapes come from San José de Puquillay, LFE's estate that also counts with vineyards with certified organic plots and where the procedures aim to respect the biodiversity of the place.

WINEMAKING DETAILS

The grapes were harvested and received at the LFE winery, where they were destemmed and gently ground to carry out the alcoholic fermentation process in stainless steel vats for two weeks. After the alcoholic fermentation was finished, the wine was ready to devat and malolactic fermentation was carried out naturally. After this last fermentation, the wine was in contact with French and American oak for three months for proper aging, in order to achieve the best sensory profile.

TASTING NOTES

Intense and deep ruby red color. The nose has notes of ripe red fruits, floral and spicy notes such as strawberries and raspberries, black pepper, light notes of tobacco and violet. In the mouth it has a good volume, balanced, with a balanced acidity and firm tannins. Round, with long medium persistence.

OAK AGING

3 month in French and American Oak.

FOOD PAIRING

It harmonizes perfectly with grilled or roasted vegetables and meats.

ACCOLADES

Latin American Wine Guide - Alistair Cooper & Catad'Or 2023 • 91 Points.

TECHNICAL DATA

Alcohol: 14%

Total acidity (H₂SO₂): 3,3 g/L

pH: 3,6

Residual Sugar: 2,0 g/L

SUGGESTED SERVING TEMPERATURE

15 - 18 °C / 59 - 64 °F





Organic Wine



2021 / D. O. REGION OF ACONCAGUA

100% SAUVIGNON BLANC

VINEYARD CHARACTERISTICS

The grapes are sourced from cool-climate coastal vineyards. The vineyards are certified organic, which guarantees respect for biodiversity and the natural cycles of the vines. No pesticides or other chemicals are used.

WINEMAKING DETAILS

The grapes were harvested by hand in April 2021. The grapes were received at the LFE winery, where the bunches were destemmed and the grapes were pressed. The juice obtained was clarified and fermented at low temperature for three weeks in stainless steel tanks to preserve most of the varietal aromas. Once fermentation was complete, the wine was kept cold to maintain the sensory profile obtained during the fermentation process until bottling.

TASTING NOTES

Clean and bright, lemon-green in color. This organic Sauvignon Blanc has a tangy freshness and lively fruit flavors of passion fruit, lime and citrus. On the palate it is fruity, fresh, well-balanced, and has a crisp acidity which provides vibrancy and length on the pleasing finish.

FOOD PAIRING

Can be enjoyed alone or with oysters, sushi or sashimi, grilled fish or vegetable-based dishes and salads.

ACCOLADES

89 Points. Descorchados / Gold. Sakura The Japan Women's Wine Awards

TECHNICAL DATA

Alcohol: 12,5%
Total acidity (H2SO4): 3 g/L
pH: 3,45
Residual Sugar: 1,5 g/L

SUGGESTED SERVING TEMPERATURE

7 - 10 °C / 45 - 50°F

