



TERRACED

WINE OF CHILE



Terraced hillside vineyards throughout Chile's most revered wine regions offer drier and cooler growing conditions that lead to a much slower ripening of the grapes and greatly increased quality and complexity in the finished wines. Terraced wines reflect LFE's relentless search for improved quality, most often to be found at these unique sites.

CABERNET SAUVIGNON

TASTING NOTES

Deep burgundy red. Fruity nose with a predominance of ripe red and black fruits such as plum and strawberry, with light touches of dry herbs such as tobacco, which are complemented by the subtle aromas delivered by oak ageing such as chocolate, coffee, vanilla and toasted hazelnuts. A pleasant acidity together with a firm and structured body, but with pleasant tannins, complemented by the fruity character in the mouth and with a persistent finish.

FOOD PAIRING

Grilled white and red meats, roasted vegetables, charcuterie.

OAK AGING

3 months in French and American oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

90% Cabernet Sauvignon
5% Cabernet Franc
5% Alicante Bouschet

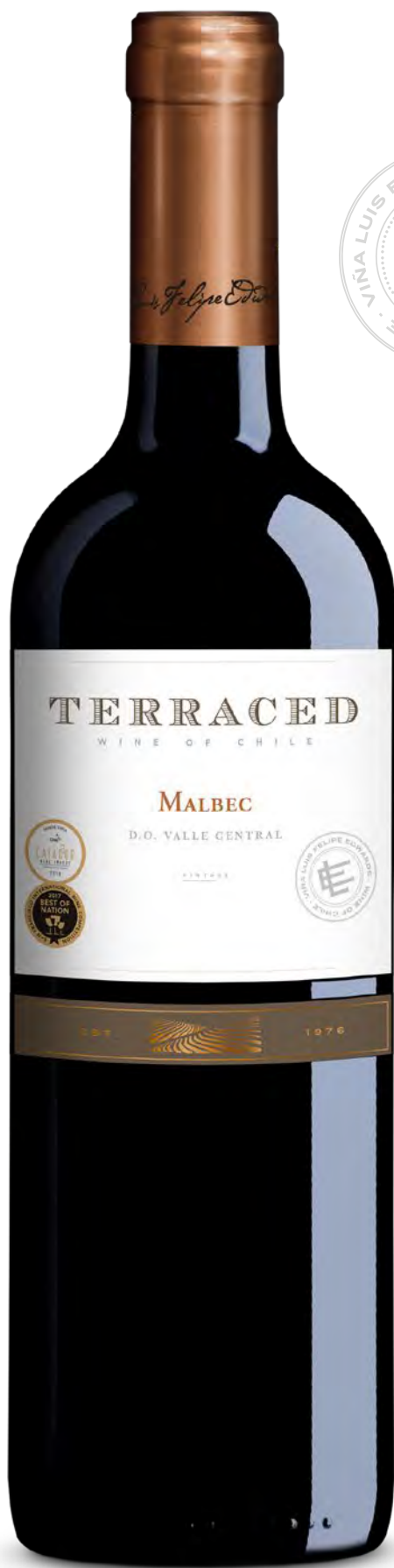
2020

Central Valley

13,5%

15 - 18°C
59 - 64 °F





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MALBEC

TASTING NOTES

Deep crimson red in color. Intense nose with notes of maraschino cherries, blueberries and blackberries, and aromas of violet flowers which complement soft hints of vanilla and sweet spices from oak ageing. Large volume on the palate, with pleasant tannins and a medium acidity, ending with a fruity finish.

FOOD PAIRING

Pasta, carnes blancas, pizza, empanadas Chilenas tradicionales.

OAK AGING

3 months in American oak.

PALATE



GRAPES

90% Malbec
10% Alicante Bouschet

VINTAGE

2020

REGION

Central Valley

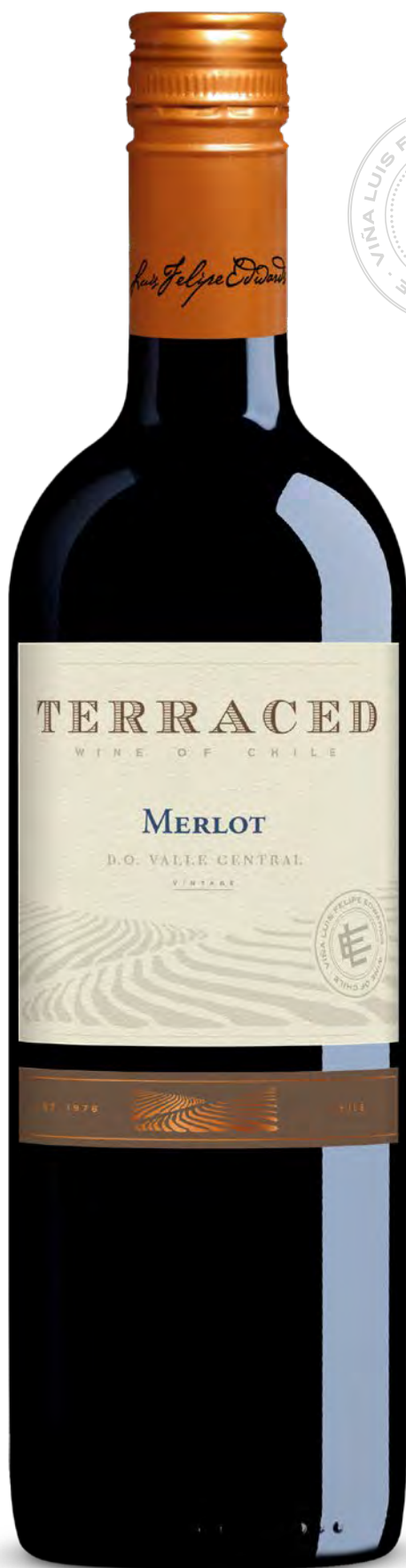
ALCOHOL

13%

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MERLOT

TASTING NOTES

Intense cherry red color. Aromas and notes of sweet fruits such as black plum, blueberries and maraschino cherries characterize this wine, complemented with hints of coconut, vanilla and crème brûlée. In the mouth, the wine is fruity, with soft tannins, balanced acidity and a long finish.

FOOD PAIRING

Pasta, white meats, pizza, traditional Chilean empanadas.

OAK AGING

3 months in French and American oak.

PALATE



GRAPES

90% Merlot
10% Alicante Bouschet

VINTAGE

2020

REGION

Central Valley

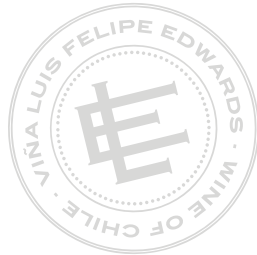
ALCOHOL

13,5%

SUGGESTED
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SAUVIGNON BLANC

TASTING NOTES

Soft yellow color, with greenish reflections, bright and vivid color. Intense nose where tropical fruits, citrus fruits and slight notes of herbs stand out. In the mouth it has a medium-high acidity, which gives freshness to this wine.

FOOD PAIRING

Seafood, salads, as an aperitif.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

100% Sauvignon Blanc

2020

Central Valley

12%

7 - 10°C
45 - 50 °F

