



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

Garnet red color. The nose presents aromas of ripe red and black fruits, subtle notes of dried herbs and hints of chocolate, coffee and vanilla. The palate is firm and structured, with soft tannins, medium acidity and a fruity finish.

FOOD PAIRING

Ideal enjoyed on its own or paired with beef and hearty pasta dishes.

OAK AGING

3 months in French and American oak.

PALATE



GRAPES

85% Cabernet Sauvignon
10% Alicante Bouschet
5% Cabernet Franc

VINTAGE

2022

REGION

Central Valley

ALCOHOL

13%

SUGGESTED SERVING TEMPERATURE

15 - 18°C
59 - 64 °F





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CHARDONNAY

TASTING NOTES

Bright yellow color. Marked aromas of white-fleshed fruits and flowers, with subtle notes of caramel and dairy products. On the palate is fresh, with pleasant acidity and good persistence.

FOOD PAIRING

Enjoy on its own or pair with chicken, seafood and a variety of salads.

OAK AGING

1 month in French and oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

100% Chardonnay

2022

Central Valley

13%

10 - 13°C
50 - 55 °F





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MERLOT

TASTING NOTES

Red garnet color. On the nose presents aromas of fresh ripe red fruits and hints of vanilla and pastry. The palate is fruity with soft tannins and medium acidity.

FOOD PAIRING

Ideal enjoyed on its own or pair with a variety of red and white meats and pasta dishes.

OAK AGING

3 months in French and American oak.

PALATE



GRAPES

85% Merlot
10% Tintorera
5% Shiraz

VINTAGE

2022

REGION

Central Valley

ALCOHOL

13%

SUGGESTED SERVING TEMPERATURE

15 - 18°C
59 - 64 °F





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SAUVIGNON BLANC

TASTING NOTES

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

FOOD PAIRING

Enjoy on its own or serve with fish, seafood dishes and salads.

PALATE



GRAPES

100% Sauvignon Blanc

VINTAGE

2022

REGION

Central Valley

ALCOHOL

12,5%

SUGGESTED SERVING TEMPERATURE

7 - 10°C
45 - 50 °F

