

V A D O



From the snowmelt mountainous waters that form the Nilahue estuary, inspiration was born to create VADO, an unprecedented sparkling wine that invites you to enter and cross the ford (or VADO in spanish) which gives welcome at our family's vineyard. The fruity aromas and colors of the countryside, together with the freshness of the gentle current in each bubble, come together to create a vibrant experience, like no other.

TASTING NOTES

A bright and fresh Sparkling Brut wine, with citrus aromas and notes of green apples and white flowers. Juicy, mineral and refreshing; Its palate is round and slightly creamy.

FOOD PAIRING

Perfect as an aperitif on any occasion or to accompany seafood, sushi, salads and desserts.



GRAPES

85% Chardonnay
15% Pinot Noir

VINTAGE

N/V

REGION

Colchagua Costa

ALCOHOL

12,5%



SUGAR

6 - 12 gr/L.

METHOD

Charmat

SUGGESTED
SERVING
TEMPERATURE

6 - 8 °C
43 - 46 °F



LFE Wine Group
56 (2) 4335 700 / Fax 56 (2) 4335 757
Candelaria Goyenechea 3900 of 403,
Vitacura - Santiago, Chile.



AWARD-WINNING
CHILEAN WINE PRODUCER

LFEWINES.COM

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GRAPES

85% Pinot Noir
15% Chardonnay

VINTAGE

N/V

REGION

Leyda Valley

ALCOHOL

12,5%



TASTING NOTES

With small, persistent bubbles, this elegant Brut Rosé has notes of strawberries, raspberries and soft aromas of rose petals. On the palate the creaminess and volume of its bubbles are balanced with a refreshing acidity and long finish.

FOOD PAIRING

Enjoy on its own or accompanied with white fish, shellfish or soft pastas.

SUGAR

6 - 12 gr/L.

METHOD

Charmat

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43 - 46 °F



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GRAPES
100% Moscatel

VINTAGE
N/V

REGION
Chile

ALCOHOL
9%



TASTING NOTES

Pale golden color, with presence of fine and persistent bubbles, in the mouth it presents a balanced acidity that harmonizes with its elegant sweetness. On the nose it brings floral and fresh grape notes with a light touch of damask and citrus fruits.

FOOD PAIRING

This wine pairs perfectly with blue cheese, toasted almonds and dried fruits, or an excellent option to enjoy with cakes based on apple and cinnamon and pancakes with honey or red fruit syrup.

SUGAR
>50 gr/L

METHOD
Charmat

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V A D O



GRAPES

85% Chardonnay
15% Pinot Noir

VINTAGE

N/V

REGION

Colchagua
Costa Valley

ALCOHOL

12,5%



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TASTING NOTES

A Sparkling Extrabrut, of gold color, small bubble, fine and abundant. In the nose presents aroma fruits and light notes of yeast and waffles. Creamy in the mouth, medium-high acidity, good structure, with a long and persistent finish.

FOOD PAIRING

Perfect as an aperitif on any occasion or to accompany dishes such as oysters, Iberian ham and anchovies.

SUGAR

3,0 - 6,0 Gr/L

PALATE

FRUIT
ACIDITY
BODY
TANNINS



METHOD

Charmat.

**SUGGESTED
SERVING
TEMPERATURE**

6 - 8 °C
43 - 46 °F



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