

LOS COCHES

Horse-drawn carriages, or “coches” in Chile, were a luxury, traditionally reserved for formal events and special family outings. “Los Coches” wines were born by this sense of special occasion and opulence, inspired by the magnificent carriage collection that the winery founder displays in its surroundings, evoking the elegance of yesterday and yearning for new journeys.

GRAN RESERVA

CABERNET
FRANC

LOS COCHES

GRAN RESERVA



CABERNET
FRANC

D.O. COLCHAGUA COSTA
CHILE

Luis Felipe Edwards

TASTING NOTES

Intense ruby red color. It presents aromas of ripe fruit and spices such as plum, cherry, cedar, leather and tobacco, and its aging in oak gives it a deep complexity. On the palate it is an elegant wine with balanced tannins and a fresh, characterful finish.

FOOD PAIRING

Perfect with grilled meats, salmon and pork ribs.

OAK AGING

10 months in French oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

85% Cabernet Franc
15% Cabernet Sauvignon

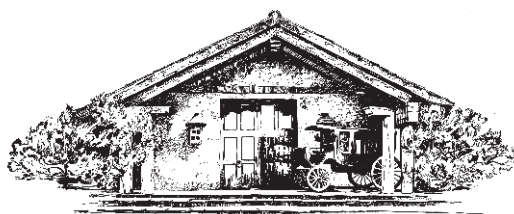
2020

Colchagua Valley

14,5%

15 - 18°C
59 - 64 °F





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GRAN RESERVA

CABERNET SAUVIGNON

TASTING NOTES

Deep ruby red color. Complex and intense nose, where aromas of red and black fruits, strawberry, blackberry and blueberry predominate, combined with cedar and tobacco notes from its aging in French and American oak. The palate is elegant, with round tannins and a medium volume, delivering a pleasant and long finish.

FOOD PAIRING

Pair with red meats and mature cheeses.

OAK AGING

10 months in French and American oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

85% Cabernet Sauvignon
10% Cabernet Franc
5% Shiraz

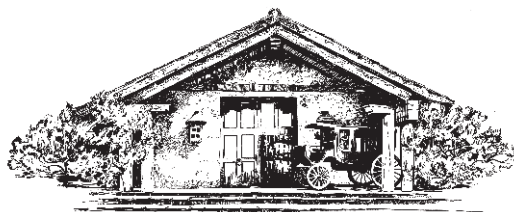
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GRAN RESERVA

CARMENÈRE

Des
cor
cha
dos

90
PUNTOS

LOS COCHES

GRAN RESERVA



CARMENÈRE

D.O. VALLE DE COLCHAGUA
CHILE

Luis Felipe Edwards

TASTING NOTES

Deep violet red in color, this Carmenere stands out for its typicity and aromatic diversity with ripe and fresh fruit notes such as blackberry, blueberry and fig, as well as spices such as white pepper and cedar. Its aging of 10 months in French and American oak provides a soft toasted touch, smoothness and texture. The palate is balanced with a long, elegant finish.

FOOD PAIRING

Great paired with roasted lamb.

OAK AGING

10 months in French and American oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

90% Carmenère
10% Shiraz

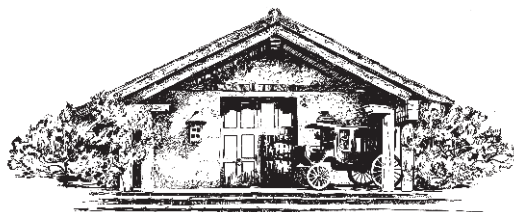
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GRAN RESERVA

MALBEC



TASTING NOTES

Vivid violet red. On the nose, intense aromas of red fruits such as raspberries, blueberries and preserved plums predominate, combined with spices and flowers such as white and violet pepper. On the palate it is elegant, juicy, uniquely complex, where soft silky tannins are combined with the balanced and natural acidity of the most coastal areas of Colchagua.

FOOD PAIRING

Pair it especially with lamb, red meat, and hard cheese.

OAK AGING

10 months in French and American oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

90% Malbec
10% Shiraz

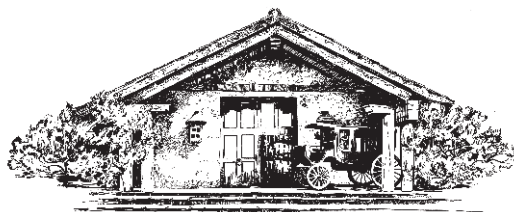
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GRAN RESERVA

SYRAH



TASTING NOTES

Deep violet color, with an intense and elegant nose dominated by fruity, spicy and floral aromas of blackberry, blueberry, violets and white pepper, balanced on the palate with good volume and structure. Balanced acidity and soft tannins with a juicy and round finish.

FOOD PAIRING

Great to pair with red meat and BBQ foods.

OAK AGING

10 months in French and American oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

95% Syrah
5% Cabernet Sauvignon

2020

Colchagua Valley

14%

15 - 18°C
59 - 64 °F

