

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

CHARDONNAY

TASTING NOTES

Yellow color with soft golden notes. The nose is fresh and expressive, dominated by tropical and citrus notes of pineapple, white peach, orange blossom and honey. Its aging in French and American oak gives it elegant hints of vanilla and butter, while its coastal origin gives it a perfectly balanced acidity with a generous volume and a long, elegant finish.

FOOD PAIRING

Serve chilled with roast chicken and white meat, or smoked fish.

OAK AGING

10 months in French and American oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

100% Chardonnay

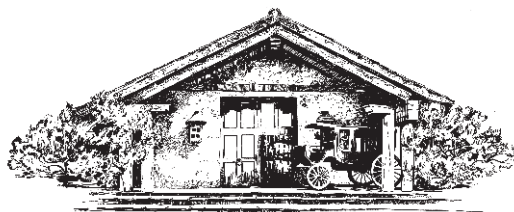
2021

Casablanca - San Antonio

13,5%

10 - 13°C
50 - 55 °F





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GRAN RESERVA

RIESLING

TASTING NOTES

Bright yellow and golden in color, the nose is aromatic with predominant tropical and citrus notes such as mango, pineapple and lime. The palate is silky and fresh, with a balanced and elegant acidity, making this a delicate and unique wine.

FOOD PAIRING

Enjoy its elegance with sea urchins on toast, salmon ceviche or pad thai shrimp.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

100% Riesling

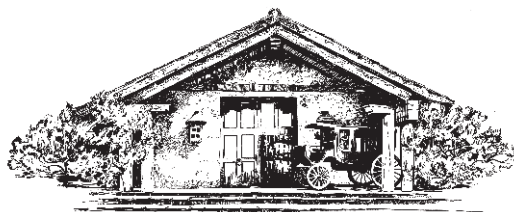
2021

Leyda Valley

13,5%

10 - 13°C
50 - 55 °F





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Des
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92
PUNTOS

GRAN RESERVA

ROUSSANNE

TASTING NOTES

Bright golden yellow color. The nose is fresh and complex, with a good concentration of sweet, tropical and floral aromas such as white peach, pineapple, orange blossom and quince, which combine in the mouth with the elegance of a balanced acidity and smooth texture that make it a unique wine in Colchagua.

FOOD PAIRING

Serve Chilled with grilled fish and poultry, rich spicy sauces and mushroom-based pasta dishes.

OAK AGING

6 months in French oak.

PALATE



GRAPES

85% Roussanne
15% Marsanne

VINTAGE

2021

REGION

Colchagua Costa

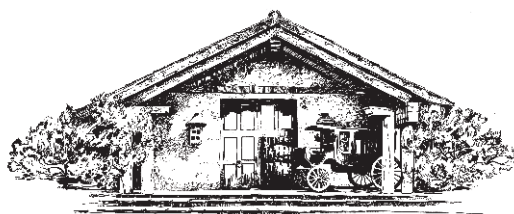
ALCOHOL

13,5%

SUGGESTED
SERVING
TEMPERATURE

10 - 13°C
50 - 55 °F





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GRAN RESERVA

SAUVIGNON BLANC

TASTING NOTES

Bright greenish yellow color. The nose is aromatic and intense with fresh notes of green chili, lemon and tropical fruits such as pineapple and orange blossom. On the palate it is fresh and juicy, with crisp acidity and a long finish accompanied by a touch of minerality.

FOOD PAIRING

Serve well-chilled with fresh fish and seafood dishes, white meat, or tomato based dishes.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

100% Sauvignon Blanc

2021

Leyda Valley

13%

7 - 10°C
45 - 50 °F

