

NUCOS

"Los Nucos" was the local's name of the first plot of land that Don Luis Felipe Edwards acquired in the Colchagua Valley in the seventies, which now, along with many more, make up the San José de Puquillay Estate in the 6th Region of Chile. "Nucos" wines are a reflection of the passage of time, experience and a reminder of the nobility of our roots.

CABERNET SAUVIGNON



WINEMAKER'S 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

Valle Central

13.5%

15 - 18 °C
59 - 64 °F





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CARMENÈRE



WINEMAKER'S NOTES

Color: deep ruby red with bluish overtones. Aromas: intense nose with notes of blackberry and currant with bay leaf and spice, accompanied by notes of chocolate, coconut and light toast from oak ageing. Palate: full-bodied with nice tannins, medium acidity, juicy and fruity finish.

FOOD PAIRING

Grilled red and white meats, pasta with meat-based sauce, Chinese food, Chilean empanadas.

OAK AGING

3 months in french and american oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

95% Carmenère
5% Alicante Bouschet

2020

Valle Central

13.5%

15 - 18 °C
59 - 64 °F





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MALBEC

WINEMAKER'S 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.

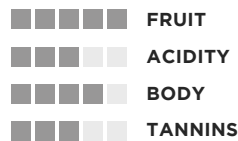
FOOD PAIRING

Pasta, white meats, pizza, traditional Chilean empanadas.

OAK AGING

3 months in american oak.

PALATE



GRAPES

90% Malbec
10% Alicante Bouschet

VINTAGE

2020

REGION

Valle Central

ALCOHOL

13%

SUGGESTED
SERVING
TEMPERATURE

15 - 18 °C
59 - 64 °F





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MERLOT

WINEMAKER'S 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

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

90% Merlot
10% Alicante Bouschet

2020

Valle Central

13.5%

15 - 18 °C
59 - 64 °F



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PUNTOS

NUCOS

RAPAZ

SYRAH

D.O. VALLE CENTRAL
WINE OF CHILE



TASTING NOTES

Color: intense garnet red.

Aromas: complex and intense, harmony of ripe blackberry and floral notes such as violets and lavender, with spicy notes of black pepper and cinnamon, complemented by the contribution of oak ageing with subtle notes of coconut, vanilla and mocha. Palate: large volume, its tannins are fine and persistent with great body and a long finish.

FOOD PAIRING

Grilled white and red meats, wild meats, roasted vegetables.

OAK AGING

3 months in american oak.

PALATE



GRAPES

85% Shiraz
10% Petit Syrah
5% Alicante Bouschet

VINTAGE

2020

REGION

Central Valley

ALCOHOL

13,5%

SUGGESTED
SERVING
TEMPERATURE

15 - 18 °C
59 - 64 °F





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PINOT NOIR

TASTING NOTES

Color: bright ruby red. Aromas: intense nose with strawberries, raspberries, maraschino cherries and white rose petals, accompanied by notes of tobacco, cinnamon and allspice from oak ageing. Palate: medium-bodied and medium-high acidity, fruity, consistent with what is felt on the nose, with a background of dry aromatic herbs and a long persistent finish.

FOOD PAIRING

A great choice for all sorts of pasta, sushi, seafood and mild fish. It’s also excellent when accompanying dishes served with pesto sauces.

OAK AGING

3 months in French and American oak.

PALATE



GRAPES

90% Pinot Noir, 5% Malbec
5% Syrah

VINTAGE

2020

REGION

Central Valley

ALCOHOL

13,5%

SUGGESTED
SERVING
TEMPERATURE

13 - 15°C
55 - 59 °F



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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

100% Sauvignon Blanc

VINTAGE

2020

REGION

Central Valley

ALCOHOL

12%

SUGGESTED
SERVING
TEMPERATURE

7 - 10 °C
45 - 50 °F

