



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. “Los Nucos” wines are a reflection of the passage of time, experience and a reminder of the nobility of our roots.

RESERVA CARMENÈRE

TASTING NOTES

Deep and brilliant ruby red color. Nose with ripe fruit notes and spices, presence of plum and black pepper, well balanced with notes from oak ageing. High volume mouth, but at the same time soft. Well balanced, with an acidity that delivers freshness and juiciness. High persistence with a good finish in the mouth.

FOOD PAIRING

Grilled red and white meats, lentil or bean based soups, blue cheese.

OAK AGING

6 months in French and American oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

90% Carmenère, 10% Syrah

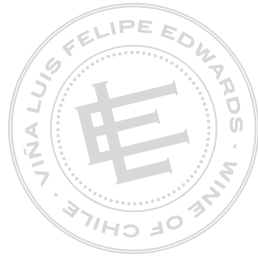
2019

Colchagua Valley

14%

15 - 18°C
59 - 64 °F





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RESERVA PINOT NOIR

TASTING NOTES

Bright pinkish red color. On the nose it is elegant and expressive, with notes of red fruit such as strawberry, sour cherry and other spices, such as white pepper, orange peel and cloves. In the mouth it is fresh, with good volume, juicy and of tannins that provide a very smooth structure. Excellent aftertaste.

FOOD PAIRING

Pasta with creamy or pesto sauce, grilled white meats, mushroom based dishes.

OAK AGING

6 months in French and American oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

100% Pinot Noir

2019

Leyda Valley

13,5%

13 - 15°C
55 - 59 °F