



# 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.

*Brut*

Des  
cor  
cha  
dos

90  
PUNTOS

*Brut*

## 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

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

## SUGAR

10 GR/L

## GRAPES

85% Chardonnay  
15% Pinot Noir

## VINTAGE

N/V

## REGION

Colchagua Costa

## ALCOHOL

12,5%

## SUGGESTED SERVING TEMPERATURE

Serve Chilled





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*Brut*

Des  
cor  
cha  
dos

90  
PUNTOS

## *Rosé*

### TASTING NOTES

With small, persistent bubbles, this elegant Brut Rose 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

white fish, seafood or pasta with mild sauce.

### SUGAR

9 GR/L

### GRAPES

85% Pinot Noir  
15% Chardonnay

### VINTAGE

N/V

### REGION

Chile

### ALCOHOL

12,5%

### SUGGESTED SERVING TEMPERATURE

Serve Chilled

