



It begins when the bottle is opened, your introduction to the land which has given life to this wine, its ORIGEN, its soul bared through its flavours and aromas, textures and color, telling of its history and its present, its ORIGEN.

RESERVA CABERNET SAUVIGNON

TASTING NOTES

Deep red in color and intense on the nose with a well-balanced fruity profile and notes of spices- plums, strawberries and cloves stand out. Finally, notes from oak ageing can be appreciated. In the mouth it presents ripe and juicy tannins together with a refreshing acidity. Medium to high persistence. Pleasant and round finish.

FOOD PAIRING

Red meats- grilled, stewed, and roasted, hard cheeses, bitter vegetables- arugula and eggplant.

OAK AGING

6 months in French and American oak

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

85% Cabernet Sauvignon
10% Cabernet Franc
5% Shiraz

2020

Colchagua Valley

14%

15 - 18 °C
59 - 64 °F





It begins when the bottle is opened, your introduction to the land which has given life to this wine, its ORIGEN, its soul bared through its flavours and aromas, textures and color, telling of its history and its present, its ORIGEN.

RESERVA SYRAH

TASTING NOTES

Ruby red color, deep and bright. On the nose it is intense, with delicate aromas of ripe and sweet red fruits, combined with spicy and floral notes. In the mouth it is smooth, round, with ripe tannins and high juiciness. Long finish on the palate and medium-high persistence.

FOOD PAIRING

Excellent to enjoy with rack of lamb, red meat and different types of pasta.

OAK AGING

6 months in French and American oak

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

90% shiraz
5% Petite syrah
5% Cabernet Sauvignon

2020

Colchagua Valley

14,5%

15 - 18 °C
59 - 64 °F





It begins when the bottle is opened, your introduction to the land which has given life to this wine, its ORIGEN, its soul bared through its flavours and aromas, textures and color, telling of its history and its present, its ORIGEN.

RESERVA CHARDONNAY

TASTING NOTES

Bright straw - golden yellow color. Nose of medium high intensity. It presents floral notes very well balanced with aromas reminiscent of vanilla and coconut. In the mouth, with a large volume, high silkiness, vanilla flavors and notes of dried fruit. Well balanced, balanced acidity, with a pleasant and persistent finish.

FOOD PAIRING

Fish- both light and oily, white meats, dishes with creamy sauces, as an aperitif.

OAK AGING

6 months in French and American oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

100% Chardonnay

2020

Colchagua Costa

14%

10 - 13 °C
50 - 55 °F

