

RISCOS
de Puquillay Alto

Riscos de Puquillay Alto wines are named after the mountain slopes and ridges – "riscos" in Spanish – of the majestic Andes Mountains, an important influence on the geography and terroir of Chile's wine regions, especially the estate vineyards of Luis Felipe Edwards where vines are planted at up to 900 metres in the foothills.

CABERNET SAUVIGNON

TASTING NOTES

Deep garnet red in color. The nose is intense with ripe-red fruit and balsamic herb notes, accompanied by chocolate, coffee and vanilla. On the palate this wine has a big volume with present and firm tannins, medium acidity and long finish with great presence of fruit.

FOOD PAIRING

Grilled white and red meats, roasted vegetables, charcuterie.

OAK AGING

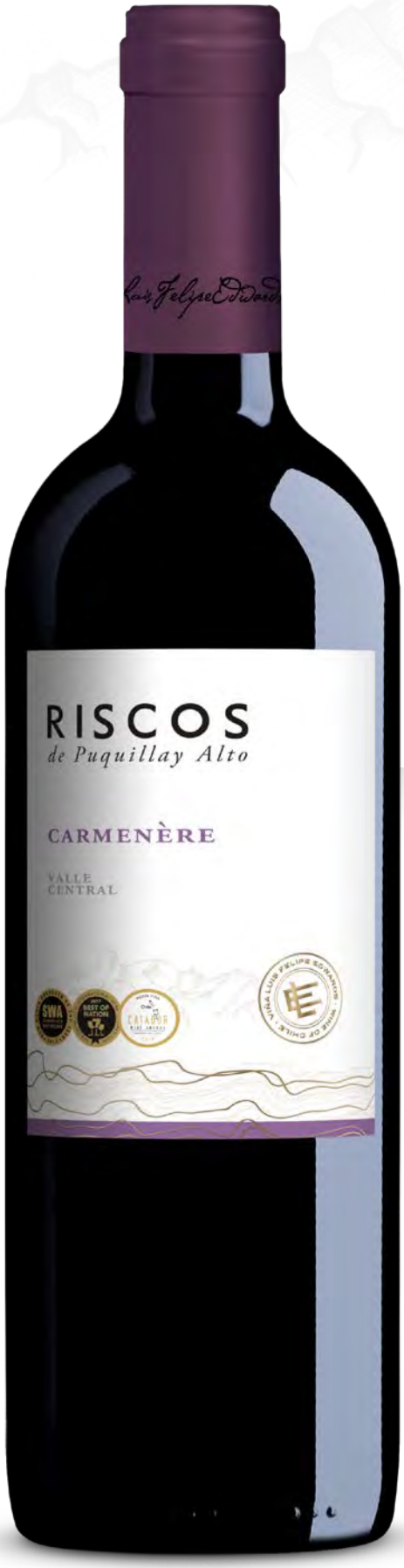
3 months in French and American oak

PALATE

- FRUIT
- ACIDITY
- BODY
- TANNINS

VEGAN

GRAPES	90% Cabernet Sauvignon 5% Cabernet Franc 5% Alicante Bouschet
VINTAGE	2019
REGION	Central Valley
ALCOHOL	13,5%
SUGGESTED SERVING TEMPERATURE	15 - 18 ºC 59 - 64 ºF



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CARMENÈRE

TASTING NOTES

Deep ruby in color, with blue hues. The nose is intense, with notes of black fruits, balsamic herbs, and spices, accompanied by cinnamon, coconut and roasted nuts. The mouth is of great volumen, with pleasant and juicy tannins, medium acidity and a long, spiced 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

- Fruit
- Acidity
- Body
- Tannins

VEGAN

GRAPES	85% Carmenère 10% Alicante Bouschet 5% Shiraz
VINTAGE	2019
REGION	Central Valley
ALCOHOL	13,5%
SUGGESTED SERVING TEMPERATURE	15 - 18 ºC 59 - 64 ºF



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SAUVIGNON BLANC

TASTING NOTES

Light yellow, color with green hues, clear and brilliant. Notes of tropical fruits (passion fruit and pineapple) with hints of citrus fruit. The wine has a well balanced acidity and mouthfeel.

FOOD PAIRING

Seafood, salads, as an aperitif.

PALATE

- Fruit
- Acidity
- Body
- Tannins

GRAPES	100% Sauvignon Blanc
VINTAGE	2019
REGION	Central Valley
ALCOHOL	12,5%
SUGGESTED SERVING TEMPERATURE	7 - 10 ºC 45 - 50 ºF