

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.

Brut

Sparkling Wine of Chile

WINEMAKER'S 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.

GRAPES	85% Chardonnay 15% Pinot Noir
REGION	Colchagua Costa
ALCOHOL	12.5%
SUGAR	10g/L
METHOD	Charmat
SUGGESTED SERVING TEMPERATURE	Serve well-chilled. 6 - 8 °C

VEGAN friendly



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.

Moscatel

Sparkling Wine of Chile

WINEMAKER'S NOTES

Pale golden color, with presence of fine and persistent bubbles, in the mouth it presents a balanced acidity that harmonizes with its elegant sweetness. On the nose it brings floral and fresh grape notes with a light touch of damask and citrus fruits.

FOOD PAIRING

Appetizers with blue cheese, toasted almonds and dried fruits, excellent option to savor with cakes with apple and cinnamon and crepes with honey or red fruit syrup.

GRAPES	100% Moscatel
REGION	Chile
ALCOHOL	9%
SUGAR	75g/L
METHOD	Charmat
SUGGESTED SERVING TEMPERATURE	Serve well-chilled. 6 - 8 °C

VEGAN friendly



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.

Rosé

Sparkling Wine of Chile

WINEMAKER'S 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.

GRAPES	85% Pinot Noir 15% Chardonnay
REGION	Valle de Leyda
ALCOHOL	12.5%
SUGAR	9g/L
METHOD	Charmat
SUGGESTED SERVING TEMPERATURE	Serve well-chilled. 6 - 8 °C

VEGAN friendly