


# TERRA VEGA

·WINE OF CHILE·

*Chile has a long viticultural history dating back to the time when the Spanish conquistadors brought the first vines to our country. Since then, the art of wine-making has evolved over the centuries and now, after all this time, we have become experts at harnessing our perfect climate, natural resources and amazing terroirs, to craft premium wines of many different varietals. Terra Vega wines are born from a fusion of this Chilean heritage and state-of-the-art winemaking technology, cultivated from the best vineyard sites.*

## CABERNET SAUVIGNON

### WINEMAKER'S NOTES

Color: deep burgundy red. Aroma: Ripe red and black fruits such as strawberry and blueberries, accompanied by notes of dried herbs and subtly complemented by hints of chocolate, coffee and vanilla. Flavor: mouth with a firm and structured body, soft tannins and a fruity finish.

### FOOD PAIRING

Grilled white and red meats, roasted vegetables, charcuterie.

### OAK AGING

3 months in french and american oak.

### PALATE

- FRUIT
- ACIDITY
- BODY
- TANNINS

| | |
|---|---|
| GRAPES | 85% Cabernet Sauvignon<br>10% Alicante Bouschet<br>5% Cabernet Franc |
| VINTAGE | 2021 |
| REGION | Valle Central |
| ALCOHOL | 13% |
| SUGGESTED SERVING TEMPERATURE | 15 - 18 °C<br>59 - 64 °F |

VEGAN friendly




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## MALBEC

### WINEMAKER'S NOTES

Intense crimson red. Aromas of preserved red fruits, such as cherries and ripe black fruits like blueberries and blackberries, accompanied by notes of violet in the background, subtly complemented with hints of vanilla and sweet spices. Good volume in the mouth, friendly tannins and a fruity finish.

### FOOD PAIRING

Pasta, white meats, pizza, traditional Chilean empanadas.

### OAK AGING

3 months in american oak.

### PALATE

- FRUIT
- ACIDITY
- BODY
- TANNINS

| | |
|---|---|
| GRAPES | 90% Malbec<br>10% Alicante Bouschet |
| VINTAGE | 2021 |
| REGION | Valle Central |
| ALCOHOL | 12.5% |
| SUGGESTED SERVING TEMPERATURE | 15 - 18 °C<br>59 - 64 °F |

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## SHIRAZ

### WINEMAKER'S NOTES

Color: intense garnet red. Aroma: ripe black fruits such as blackberry, and flowers such as violet and lavender, accompanied by spicy notes such as black pepper and cinnamon, complemented by hints of coconut, vanilla and mocha. Flavor: great volume in mouth, with elegant and persistent tannins.

### FOOD PAIRING

Grilled white and red meats, wild meats, roasted vegetables.

### OAK AGING

3 months in american oak.

### PALATE

- FRUIT
- ACIDITY
- BODY
- TANNINS

| | |
|---|---|
| GRAPES | 85% Shiraz<br>15% Petite Sirah |
| VINTAGE | 2021 |
| REGION | Valle Central |
| ALCOHOL | 13% |
| SUGGESTED SERVING TEMPERATURE | 15 - 18 °C<br>59 - 64 °F |

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## CHARDONNAY

### WINEMAKER'S NOTES

Bright yellow color. Marked aromas of white pulp fruits and flowers, with subtle hints of caramel and dairy products. In the mouth it appears as a fresh wine, with a pleasant acidity and good persistence.

### FOOD PAIRING

Seafood, salads, white meats and fish, as an aperitif.

### PALATE

- FRUIT
- ACIDITY
- BODY
- TANNINS

| | |
|---|---|
| **GRAPES** | 85% Chardonnay<br>15% Pedro Jiménez |
| **VINTAGE** | 2021 |
| **REGION** | Valle Central |
| **ALCOHOL** | 13% |
| **SUGGESTED SERVING TEMPERATURE** | 10 - 13 ºC<br>50 - 55 ºF |

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## ROSÉ

### WINEMAKER'S NOTES

Pale salmon color, attractive and bright. The nose shows intense aromas of strawberries, raspberries and white peach with subtle spicy notes. On the palate, it has a refreshing acidity and medium body, and its low level of residual sugar makes it fresh and pleasant to drink.

### FOOD PAIRING

Salads, fresh strawberries, grilled shrimp, chicken and pork dishes.

### PALATE

- FRUIT
- ACIDITY
- BODY
- TANNINS

| | |
|---|---|
| GRAPES | 70% Cabernet Sauvignon<br>30% Merlot |
| VINTAGE | 2021 |
| REGION | Valle Central |
| ALCOHOL | 12% |
| SUGGESTED SERVING TEMPERATURE | 10 - 13 °C<br>50 - 55 °F |

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