

Montecitos
TERRA VEGA

·WINE OF CHILE·

·GRAN RESERVA·

MALBEC

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 expert 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.

TASTING NOTES

Deep red wine. The nose intense predominance of black fruit, blackberries and flowers, along with spices and light toasted notes from its aging in French and American oak. The palate is elegant, juicy, with great volume and silky tannins.

OAK AGING

10 months in French and American oak.

FOOD PAIRING

Pair it especially with lamb, red meat, and hard cheese.

PALATE

- Fruit ●●●●●
- Acidity ●●●○○
- Body ●●●●○
- Tannins ●●○○○

SUGGESTED SERVING TEMPERATURE

15- 18 ºC
59 - 64 ºF

93% MALBEC
7% SHIRAZ
• GRAPES •

2022
• VINTAGE •

COLCHAGUA VALLEY
• REGION •

14,5%
• ALCOHOL •

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS



Montecitos
TERRA VEGA

WINE OF CHILE

GRAN RESERVA

SYRAH

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TASTING NOTES

Deep red color with violet hues.
Intense nose with predominant fruit aromas, meat and floral touches, balanced in the mouth, with volume and structure. The tannins mark presence but also softness with a balanced and round finish.

OAK AGING

10 months in French and American oak.

FOOD PAIRING

Great to pair with red meat and BBQ foods.

100% SHIRAZ
• GRAPES •

2022
• VINTAGE •

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• REGION •

14%
• ALCOHOL •

PALATE

- Fruit ●●●●●
- Acidity ●●●○○
- Body ●●●●○
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