



Viña Carrasco

WINE OF CHILE

More than 40 years ago, Luis Felipe Edwards decided to enter the world of wine, acquiring plantations in the prestigious Colchagua Valley. One day, he received the recommendation to buy the estate of a man named Don Carrasco. To his surprise, the plantations had very special characteristics and, without hesitation, incorporated them into those he already owned. This is how he created “Viña Carrasco”, a line of wines born from these vineyards, full of character and unique properties.

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.

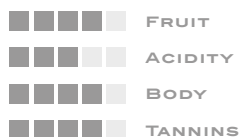
FOOD PAIRING

Grilled white and red meats, roasted vegetables, charcuterie.

OAK AGING

3 months in French and American oak.

PALATE



GRAPES

90% Cabernet Sauvignon
5% Cabernet Franc
5% Alicante Bouschet

VINTAGE

2019

REGION

Central Valley

ALCOHOL

13,5%

SUGGESTED SERVING TEMPERATURE

15 - 18 °C
59 - 64 °F



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SAUVIGNON BLANC



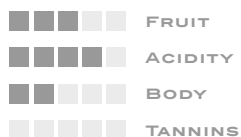
TASTING NOTES

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



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED SERVING TEMPERATURE

100% Sauvignon Blanc

2019

Central Valley

12,5%

7 - 10 °C
45 - 50 °F



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CHARDONNAY

TASTING NOTES

Yellow color with golden highlights; On the nose are fruity and white floral aromas and subtle notes of caramel. On the palate it is a fresh wine with pleasant acidity, marked by a good weight and persistence.

FOOD PAIRING

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

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED SERVING TEMPERATURE

100% Chardonnay

2019

Central Valley

13%

10 - 13 °C
50 - 55 °F



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MERLOT

TASTING NOTES

Deep ruby red in color. On the nose this wine is intense, with notes of ripe fruits with spices, accompanied by toasted hazelnuts and vanilla. The mouth has a medium volume and acidity, with fine tannins. Long and fruity finish.

FOOD PAIRING

Pasta, white meats, pizza, traditional Chilean empanadas

OAK AGING

3 months in French and American oak.

PALATE



GRAPES

90% Merlot
10% Alicante Bouschet

VINTAGE

2019

REGION

Central Valley

ALCOHOL

13,5%

SUGGESTED SERVING TEMPERATURE

15 - 18 °C
59 - 64 °F

