

WILDSTONE

Rivers and mountains converge in the valleys of Chile, creating amazing landscapes and fertile soils to cultivate the vine. Wildstone is our homage to the rock that rises from the earth, wild, which makes its own path between plains and forests, giving shape to the amazing Chilean geography and its unique wines.

CABERNET SAUVIGNON

TASTING NOTES

Deep burgundy red. Fruity nose with a predominance of ripe red and black fruits such as plum and strawberry, with light touches of dry herbs such as tobacco, which are complemented by the subtle aromas delivered by oak ageing such as chocolate, coffee, vanilla and toasted hazelnuts. A pleasant acidity together with a firm and structured body, but with pleasant tannins, complemented by the fruity character in the mouth and with a persistent 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

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



WILDSTONE

Rivers and mountains converge in the valleys of Chile, creating amazing landscapes and fertile soils to cultivate the vine. Wildstone is our homage to the rock that rises from the earth, wild, which makes its own path between plains and forests, giving shape to the amazing Chilean geography and its unique wines.

CARMENÈRE

TASTING NOTES

Carmine red with intense bluish hues. Intense and fruity nose with notes of black-berry and currant along with bay leaf and spices, accompanied by notes from oak ageing of chocolate, coconut and light toast. Body with pleasant tannins, medium acidity, juicy and fruity 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



WILDSTONE

Rivers and mountains converge in the valleys of Chile, creating amazing landscapes and fertile soils to cultivate the vine. Wildstone is our homage to the rock that rises from the earth, wild, which makes its own path between plains and forests, giving shape to the amazing Chilean geography and its unique wines.

SYRAH

TASTING NOTES

Intense garnet red in color. Complex aromas of ripe black fruits, such as blackberry, and lavender are accompanied by spiced notes of pepper and cinnamon, complemented by hints of coconut, vanilla and mocha on the finish. Of great volume, its tannins are fine and persistent, with great body and long finish.

FOOD PAIRING

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

OAK AGING

3 months in French and American oak.

PALATE

- Fruit
- Acidity
- Body
- Tannins

VEGAN

GRAPES	85% Shiraz, 12% Petite Syrah 3% Alicante Bouschet
VINTAGE	2019
REGION	Central Valley
ALCOHOL	13,5%
SUGGESTED SERVING TEMPERATURE	15 - 18 ºC 59 - 64 ºF



WILDSTONE

Rivers and mountains converge in the valleys of Chile, creating amazing landscapes and fertile soils to cultivate the vine. Wildstone is our homage to the rock that rises from the earth, wild, which makes its own path between plains and forests, giving shape to the amazing Chilean geography and its unique wines.

PINOT NOIR

TASTING NOTES

Bright ruby red. Intense and attractive nose of strawberries, raspberries, maraschino cherries and white rose aromas stand out complexed with notes of tobacco, cinnamon and jamaica pepper. Medium-bodied and with high acidity, the palate is very fruity with a background of dry aromatic herbs and a persistent finish.

PALATE

- Fruit
- Acidity
- Body
- Tannins

VEGAN

FOOD PAIRING

The Pinot noir is a great choice for all sorts of pasta, sushi, seafood and mild fish. It's also excellent when accompanying dishes served with pesto sauces.

OAK AGING

3 months in French and American oak.

GRAPES	88% Pinot Noir 5% Malbec, 5% Shiraz 2% Alicante Bouschet
VINTAGE	2019
REGION	Central Valley
ALCOHOL	12,5%
SUGGESTED SERVING TEMPERATURE	13 - 15 ºC 55 - 59 ºF



WILDSTONE

Rivers and mountains converge in the valleys of Chile, creating amazing landscapes and fertile soils to cultivate the vine. Wildstone is our homage to the rock that rises from the earth, wild, which makes its own path between plains and forests, giving shape to the amazing Chilean geography and its unique wines.

PINOT GRIGIO

TASTING NOTES

Clear and bright lemon color with green reflections. The nose presents aromas of fresh fruit, especially pear and apple. It is fresh, light-bodied wine supported by a balanced acidity and round mouthfeel.

FOOD PAIRING

Seafood and shellfish, light pasta dishes, sushi, fresh salads.

PALATE

- Fruit
- Acidity
- Body
- Tannins

GRAPES	85% Pinot Grigio 15% Semillón
VINTAGE	2019
REGION	Central Valley
ALCOHOL	13%
SUGGESTED SERVING TEMPERATURE	7 - 10 ºC 45 - 50 ºF



WILDSTONE

Rivers and mountains converge in the valleys of Chile, creating amazing landscapes and fertile soils to cultivate the vine. Wildstone is our homage to the rock that rises from the earth, wild, which makes its own path between plains and forests, giving shape to the amazing Chilean geography and its unique wines.

ROSÉ

TASTING NOTES

Pale salmon color, clean and bright. On the nose this wine presents aromas of white peach, rose petals and subtle notes of spices. On the palate it has a moderate, fresh acidity, accompanied by a medium body and a low level of residual sugar, making it a well-balanced wine with very subtle, soft tannins which give it a long and pleasant finish.

FOOD PAIRING

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

PALATE

- Fruit
- Acidity
- Body
- Tannins

GRAPES	80% Cabernet Sauvignon 20% Merlot
VINTAGE	2019
REGION	Central Valley
ALCOHOL	12,5%
SUGGESTED SERVING TEMPERATURE	10 - 13 ºC 50 - 55 ºF



WILDSTONE

Rivers and mountains converge in the valleys of Chile, creating amazing landscapes and fertile soils to cultivate the vine. Wildstone is our homage to the rock that rises from the earth, wild, which makes its own path between plains and forests, giving shape to the amazing Chilean geography and its unique wines.

SAUVIGNON BLANC

TASTING NOTES

Pale and bright yellow color, nose of tropical fruits such as passion fruit and pineapple with a finish of citric aromas. In the mouth it has a medium and balanced acidity and good persistence in the middle of the mouth.

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



WILDSTONE

Rivers and mountains converge in the valleys of Chile, creating amazing landscapes and fertile soils to cultivate the vine. Wildstone is our homage to the rock that rises from the earth, wild, which makes its own path between plains and forests, giving shape to the amazing Chilean geography and its unique wines.

VIOGNIER

TASTING NOTES

Clean lemon color with golden reflections. The nose presents aromas of apricot marmalade, peach and light aromas of white flowers. On the palate, a medium acidity, with medium body, roundness and a long finish.

FOOD PAIRING

Light fish and chicken dishes, stir-fry, and young goats milk cheese.

PALATE

- Fruit
- Acidity
- Body
- Tannins

GRAPES	100% Viognier
VINTAGE	2019
REGION	Central Valley
ALCOHOL	13,5%
SUGGESTED SERVING TEMPERATURE	7 - 10 ºC 45 - 50 ºF