



ZUNCHO

MERLOT

Chile is an earthquake hotspot. The “Zuncho” is the brace that holds the old adobe walls up when the earth is shaking. Its trademark Z or X metal plate is on the side of many a historic building.

TASTING NOTES

Intense red Merlot. On the nose, it shows aromas of fresh and ripe red fruits, spices, and sweet notes from its time in oak. The palate has soft tannins, medium acidity, and a fruity finish.

OAK AGING

3 months in French and American oak.

FOOD PAIRING

Ideal enjoyed on its own or pair with a variety of red and white meats and pasta dishes.

85% MERLOT
15% ALICANTE BOUSCHET

2025

CENTRAL VALLEY

12,5% ALCOHOL

PALATE

FRUTA
ACIDITY
BODY
TANNINS





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CABERNET

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TASTING NOTES

Intense red Cabernet Sauvignon. On the nose, it shows aromas of red fruits, subtle notes of dried herbs, and hints from its time in oak. The palate is firm, with smooth tannins, medium acidity, and a fruity finish.

OAK AGING

3 months in French and American oak.

FOOD PAIRING

Ideal enjoyed on its own or paired with beef and hearty pasta dishes.

SAUVIGNON

85% CABERNET SAUVIGNON
10% ALICANTE BOUSCHET
5% CABERNET FRANC

2025

CENTRAL VALLEY

12,5% ALCOHOL

PALATE

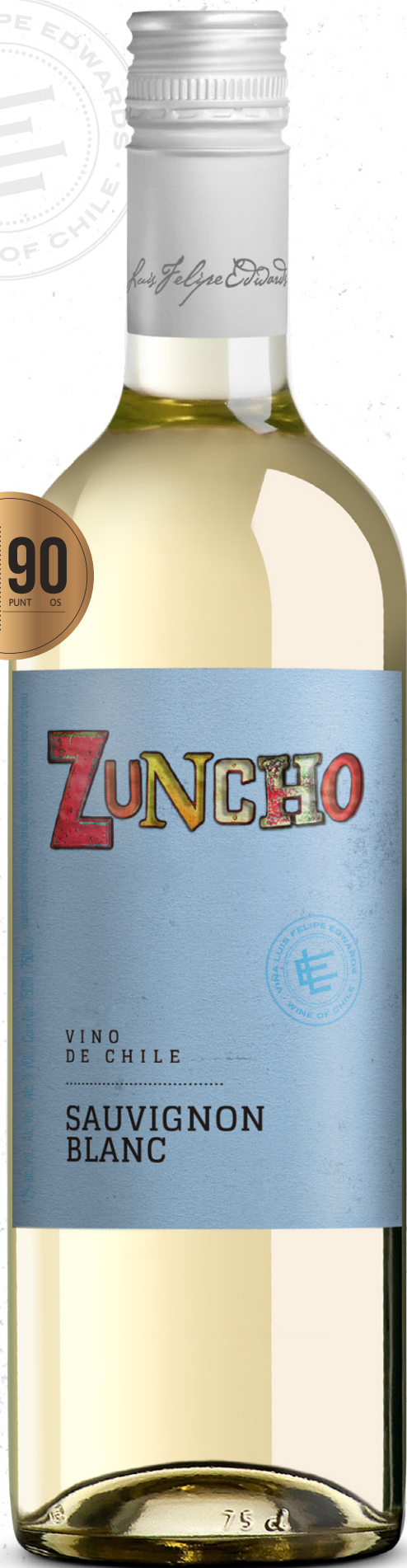
FRUTA

ACIDITY

BODY

TANNINS





ZUNCHO

SAUVIGNON BLANC

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TASTING NOTES

Soft yellow color, with greenish reflections, this wine shows a lively and bright color. Complex nose with notes of tropical fruits, citrus and light grassy notes. Medium-high acidity on the palate, which lends freshness to this wine.

FOOD PAIRING

Enjoy on its own or serve with fish, seafood dishes and salads.

100% SAUVIGNON BLANC

2025

CENTRAL VALLEY

13% ALCOHOL

PALATE





ZUNCHO

CHARDONNAY

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TASTING NOTES

Bright, pale yellow in color. With intense aromas of white fruits and flowers such as jasmine and orange blossom, the wine has notes of caramel and dairy products from its aging in wood. On the palate, it is a fresh wine with medium-high acidity, juicy and with good persistence.

OAK AGING

1 month in French oak.

FOOD PAIRING

Enjoy on its own or pair with chicken, seafood and a variety of salads.

100% CHARDONNAY

2025

CENTRAL VALLEY

13% ALCOHOL

PALATE

