



Wines of Chile Aires de Casablanca – Reserva Pinot Noir

Aires de Casablanca is the ultimate expression of Chile's coastal character. Crafted near the Pacific, sea breezes and morning mists cool the vines to produce wines of vibrant vitality and crisp acidity. Pure,



mineral, and effortlessly refined.

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY
Pinot Noir.

STYLE
Still Wine.

ALCOHOL GRADUATION
12.5 %

SERVING TEMPERATURE
Best served at 14°C

Tasting Notes

Strawberries and fresh red fruit, cherries in syrup and tea leaves, elegant and complex. Smooth and elegant on the palate, full and persistent. Rich, broad and juicy on the lingering finish.

Food Pairing

It pairs perfectly with pasta dishes, mushroom risotto, duck confit, oily fish, cheeses, mild red meats and spicy dishes.

Technical Information

The harvest is precisely timed to ensure the grapes reach peak ripeness. After rigorous selection, the grapes are destemmed and left for 24 hours at 12°C. Fermentation occurs at moderate temperatures, around 22-24°C, to fully unleash the grapes' aromatic potential and colour. After malolactic fermentation, the wine is left on its lees for a few months to round out its character and express its full fruity profile.



Wines of Chile Aires de Casablanca – Reserva Chardonnay

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VARIETY
Chardonnay

STYLE
Still wine

ALCOHOL GRADUATION
12.5 %

SERVING TEMPERATURE
Serve at 8°C.

Tasting Notes

Aromas of fresh peach, melon, apricot, pineapple, the full expression of a cool-climate Chardonnay. Fruity, smooth and refreshing with lingering acidity. Great persistence and unctuous on the finish, with well-defined and balanced flavours

Food Pairing

Pairs beautifully with fish, poultry, cooked shellfish, Asian cuisine, and pasta dishes.

Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.

Awards

90 POINTS

2026 TIM ATKIN: Aires de Casablanca – Reserva Chardonnay 2025

An unoaked wine that's made to be enjoyed young, this is a bright, refreshing, cooler climate Chardonnay that has good texture, lots of palate-cleansing acidity and a core of yellow apple, pear and nectarine fruit



Wines of Chile

Aires de Casablanca – Reserva

Sauvignon Blanc

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Region

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VARIETY

Sauvignon Blanc.

STYLE

Still wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Serve at 8°C.

Tasting Notes

Notes of freshly cut grass, citrus, grapefruit, crisp and fresh varietal aromas from this cool Valley. Bright and fresh with a generous palate and great juiciness on the finish. Refreshing natural acidity and balanced flavours.

Food Pairing

Perfect as an aperitif or alongside seafood, fish, and fresh salads—especially when prepared as ceviche or grilled.

Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.

Awards

91 POINTS

2026 TIM ATKIN: Aires de Casablanca – Reserva Sauvignon Blanc 2025

Aires only uses grapes from the Tapihue sub-region, picked by machine at night to preserve freshness and acidity. This spent six hours on skins, picking up extra perfume in the process. Tangy gooseberry and grapefruit flavours dominate the palate.