

## La Piqueta



### Wines of Chile

## La Piqueta Cabernet Sauvignon

La Piqueta is a wine for explorers that helps you to safely navigate the slopes and varieties of Chile's exciting wine landscape.



### 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  
**Cabernet Sauvignon**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**12.5%**

SERVING TEMPERATURE  
**Between 15-17°C**

### Tasting Notes

Intense dark red in colour with black fruit aromas. The palate is fruity with rich blackcurrant flavours leading to a long velvety finish and subtle hints of spice.

### Food Pairing

Perfect with grilled meats, game and mature cheeses.

### Technical Information

Grapes are hand-picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures). Fermentation takes place at moderate temperatures (26° to 27°C) to express the maximum aromatic potential and colour of the grape. After the malolactic fermentation the wine remains in contact with fine lees for a few months to preserve an intense fruit character, concentration and softness.

### Awards

**GOLD**

2022 Mundus Vini: La Piqueta Cabernet Sauvignon 2021

## La Piqueta



### Wines of Chile La Piqueta Merlot

La Piqueta is a wine for explorers that helps you to safely navigate the slopes and varietals of Chile's exciting wine landscape.

#### 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  
**Merlot**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Between 15-17°C**

#### Tasting Notes

Deep purple in colour this wine has lots of fruity aromas white ripe plum and damson fruit flavours combine on the palate for a smooth, gently, spiced finish.

#### Food Pairing

A perfect accompaniment to beef, game (deer or venison), rice, pork and lamb dishes.

#### Technical Information

Grapes are hand picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures) to express the maximum the extraction of fruit aromas and soft tannins. After fermentation, a post-fermentation maceration is carried out to obtain a mature, complex and elegant wine with a soft, round palate.

## La Piqueta



### Wines of Chile La Piqueta Chardonnay

La Piqueta is a wine for explorers that helps you to safely navigate the slopes and varietals of Chile's exciting wine landscape.



### 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  
**Chardonnay**

STYLE  
**Still Wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Between 8-10°C**

### Tasting Notes

A lovely lemon yellow in colour with fresh zesty aromatics. The palate has fruity citrus and honeydew melon flavours, with and under lying richness and intensity from this classic grape variety.

### Food Pairing

The perfect accompaniment to pasta dishes, seafood and soft cheeses.

### Technical Information

Grapes are harvested when they are at just the right point of maturity to express the full potential of the famous Chardonnay grapes of the Central Valley. After destemming, grapes are cooled down (below 13° for more than 20 days) to prevent fermentation from starting too soon and enhance fruit concentration. The wine remains in contact with fine lees for 60 days to enhance its body and flavour.

### Awards

**BRONCE**

2021 International Wine Challenge: La Piqueta Chardonnay

## La Piqueta



### Wines of Chile

## La Piqueta Sauvignon Blanc

La Piqueta is a wine for explorers that helps you to safely navigate the slopes and varieties of Chile's exciting wine landscape.



### 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 Carmenera.

VARIETY  
**100% Sauvignon Blanc**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13.5%**

SERVING TEMPERATURE  
**Between 8-10°C**

### Tasting Notes

Pale lemon yellow with lively herbaceous aromas, with fruity notes of grapefruit and tropical pineapple on the palate. Crisp and fresh with an elegant finish.

### Food Pairing

The perfect accompaniment to fish, seafood, and salads

### Technical Information

After a rigorous follow-up on the maturation of the grape, the optimum harvesting moment is determined. The grapes will be destemmed and subjected to macerations below 10 degrees for 6-8 hours. Fermentation occurs at low temperatures to maximize the primary aromas typical of this variety.

### Awards

**GOLD**

2022 Mundus Vini: La Piqueta Sauvignon Blanc 2021