



Wines of Chile

La Prensa Cabernet Sauvignon

Each morning, through misty mountains, Tomás delivered more than newspapers – he brought the world to every doorstep. A simple act, turned into a daily event of connection.



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
13.5%

SERVING TEMPERATURE
Between 15-17°C

Tasting Notes

Rich purple in colour, this wine has aromas of plum, while flavours of dark red fruit and damson linger on the palate, finishing with a touch of spice.

Food Pairing

It pairs perfectly with the richness of red meat in stews or on the barbecue, the intensity of mature cheeses and the texture of various pâtés.

Technical Information

The grapes are harvested in small crates and, following a manual selection of the bunches on tables, are destemmed and left for 2–3 days at very low temperatures. Fermentation takes place at moderate temperatures, around 26–27°, to bring out the grapes' full aromatic potential and colour. Following malolactic fermentation, the wine is left on its lees for a few months to allow it to round out and express its full fruity character and smoothness.



Wines of Chile

La Prensa Carmenere

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Region

The grapes hail from Chile's Central Valley one of the country's premier wine regions. With a Mediterranean-like climate – hot, dry summers and mild, brief winters – the area benefits from the cooling effects of the nearby ocean. Morning fogs ensure slow, even ripening, resulting in wines of exceptional quality and complexity.

VARIETY
Carmenere

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Best served between 15 and 17°C.

Tasting Notes

Vibrant aromas of ripe red fruits, complemented by subtle hints of black pepper and capsicum. On the palate, it delivers a medium-body with a smooth, lingering finish. The structure is firm yet balanced, featuring soft, round tannins

Food Pairing

It pairs perfectly with well-matured cheeses, lamb stews and full-flavoured red meats such as pepper-crusted sirloin.

Technical Information

The grapes are harvested in small crates and, following a manual selection of the bunches on tables, are destemmed and left for 2–3 days at very low temperatures. Fermentation takes place at moderate temperatures to maximise the extraction of fruity aromas and soft tannins. After fermentation, post-fermentation maceration is carried out to produce a wine that is mature, complex and elegant on the palate.



Wines of Chile La Prensa Merlot

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VARIETY
Merlot

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 15-17°C

Tasting Notes

Rich purple in colour, this wine has aromas of plum, while flavours of dark red fruit and damson linger on the palate, finishing with a touch of spice.

Food Pairing

Perfect for serving with barbecues, grilled meats and all kinds of rice dishes.

Technical Information

The grapes are harvested in small crates and, following a manual selection of the bunches on tables, are destemmed and left for 2–3 days at very low temperatures. Fermentation takes place at moderate temperatures to maximise the extraction of fruity aromas and soft tannins. After fermentation, post-fermentation maceration is carried out to produce a wine that is mature, complex and elegant on the palate.



Wines of Chile La Prensa Chardonnay

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VARIETY
Chardonnay

STYLE
Still Wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Best served cold (8-10° C)

Tasting Notes

Pale lemon in colour with fruity aromas. The palate has zesty citrus and yellow melon notes with a lovely richness and weight.

Food Pairing

The perfect accompaniment to fresh seafood, sushi, sashimi and creamy cheeses.

Technical Information

The grapes are harvested at just the right moment to bring out the full potential of the renowned Aconcagua Valley Chardonnay. After destemming and gentle maceration of the must with its skins at a low temperature, the wine undergoes cold fermentation at below 13° for more than 20 days. The wine is then left in contact with its fine lees for 60 days to round out the palate.



Wines of Chile

La Prensa Sauvignon Blanc

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VARIETY

Sauvignon Blanc

STYLE

Still wine

ALCOHOL GRADUATION

12.5 %

SERVING TEMPERATURE

Between 8-10°C

Tasting Notes

White flowers, orange blossom, notes of fresh grass. Smooth and persistent mouthfeel, medium volume and juiciness finish, vibrant and refreshing natural acidity.

Food Pairing

Ideal for all fish and seafood, and pasta and rice salads.

Technical Information

The grapes are harvested at their optimum ripening moment to obtain a balanced wine with the exact levels of acidity and sugar. The must goes through a cold pre-fermentation maceration period of about 6 hours. Fermentation takes place at a controlled temperature of 14-16°C in stainless steel tanks for 15-17 days. The process continues during a short aging period on the lees, giving rise to an elegant, fresh and fruity wine.