

Wines of Chile

Las Alturas Carmenere

From the snow-capped peaks to the slopes of the Central Valley, our wines are a reflection of the altitude and purity of Chilean vineyards. Las Alturas is all about connecting with nature in its purest state. A truly special taste, born of passion and tradition, that will connect you to the very essence of the magnificent Andean mountain range.

V-LABEL INTERNATIONAL V-LABEL.COM

VEGAN

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 **Carmenere**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 15-17ºC**

Tasting Notes

Ripe red fruits, black pepper, fresh red pepper. Great sensation of medium volume and final softness, firm and persistent structure, soft and round tannins.

Food Pairing

It pairs well with red meats, such as grilled steak, stewed game dishes or cured 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) 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.



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Las Alturas Cabernet Sauvignon

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VARIETY **Cabernet Sauvignon**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 15-17ºC**

Tasting Notes

Deep red in colour with aromas of blackberries and blackcurrants, this wine has a palate rich in dark fruit flavours with a long finish and subtle hints of spice.

Food Pairing

This Cabernet Sauvignon combines perfectly with grilled meats, providing intensity and unctuousness, stews and cured 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.



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Las Alturas Merlot

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VARIETY **Merlot**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 15-17ºC**

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

The perfect accompaniment to red meats, spicy dishes such as lamb with Provencal herbs and Roquefort, Gorgonzola or blue cheese platters.

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.

Awards

DOUBLE GOLD
2025 CWSA Best Value: Las Alturas Merlot 2024



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Las Alturas Chardonnay

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VARIETY **Chardonnay**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 8-10º 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

It goes perfectly with seafood such as prawns, shrimps, scallops and grilled or baked white fish. Also with white meats, such as baked chicken or turkey with fine herbs, creamy sultanas or 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 Aconcagua Valley. After destemming, grapes are cooled down (below 13º 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

SILVER
2025 Sakura Awards: Las Alturas Chardonnay 2024



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Las Alturas Sauvignon Blanc

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VARIETY **Sauvignon Blanc**	STYLE **Still Wine**
ALCOHOL GRADUATION **12 %**	SERVING TEMPERATURE **Between 8-10º C**

Tasting Notes

Pale lime with herbaceous aromas. On the palate there are lots of fresh citrus notes and tropical fruit. Crisp and lively with an elegant finish.

Food Pairing

A perfect match for fish, seafood, and pasta or 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 14-16ºC 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.

Awards

SILVER
2025 CWSA Best Value: Las Alturas Sauvignon Blanc 2024