



## Wines of Chile

### Pico Andino Cabernet Sauvignon

Pico Andino invites you to drink in the fine vistas and wine, crafted from the vineyards nestled beneath the mighty Andes peaks.

#### 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

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

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.



## Wines of Chile

### Pico Andino Carmeneré

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VARIETY  
**Carmeneré**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Entre 13 – 15°C**

#### Tasting Notes

Subtle aromas greet the senses, accompanied by a hint of spice lingering in the backdrop, intertwined with hints of dark forest berries and cherries. Upon tasting, it envelops the palate with a feeling of smoothness and a gentle warmth, leading to a robust finale marked by firm tannins and nuances of blackberries. Its conclusion is drawn out and refined, leaving an impression of length and grace.

#### Food Pairing

Perfect for accompanying lean cuts of red meat, roasted dishes, pasta, turnovers, and pizzas. It complements chocolate desserts exceptionally well.

#### Technical Information

The manual harvest takes place towards the middle of May at the optimum moment of maturation. Destemming and subsequent vatting, undergoing a pre-fermentation maceration for 8 days at 6 °C. Alcoholic fermentation in large diameter stainless steel tanks for 10 days at 25 °C. Post-fermentation maceration for 6 to 10 days with daily soft pumping over. Racking and natural malolactic fermentation.



## Wines of Chile

### Pico Andino Merlot

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VARIETY  
**Merlot**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**12.5%**

SERVING TEMPERATURE  
**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

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.