



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 Malbec

Pico Andino invites you to savour both the breathtaking vistas and the exceptional wines, crafted from vineyards nestled at the foot of the majestic Andes.

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VARIETY Malbec	STYLE Still Wine
ALCOHOL GRADUATION 13%	SERVING TEMPERATURE 14-16°C

Tasting Notes

Intense, clean and bright colour with aromas of ripe red fruits and black pepper. Medium-bodied on the palate with a smooth finish. Well-balanced and persistent backed with soft, ripe tannins.

Food Pairing

It pairs perfectly with game meats, spicy dishes and pasta.

Technical Information

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.

Awards

DOUBLE GOLD

2025 CWSA Best Value: Pico Andino Malbec 2024



Wines of Chile

Pico Andino Carmenere

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VARIETY
Carmenere

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 15-17°C.

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 goes well with cured cheeses, lamb stews and red meats such as sirloin steak with pepper.

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.



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.



Wines of Chile

Pico Andino Red Blend

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VARIETY

Carmenere, Malbec and Syrah

STYLE

Still Wine

ALCOHOL GRADUATION

13%

SERVING TEMPERATURE

Between 14 and 16 °C

Tasting Notes

Fresh plum and herbs from the field, blue flowers, complexity and aromatic harmony. Medium-high volume, persistent and frank, firm and elegant tannins, great persistence.

Food Pairing

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.

Technical Information

The wine is crafted from a meticulous selection of Malbec, Syrah and Carmenère grapes, harvested separately to optimise the varietal expression of each. The alcoholic fermentation process was conducted at a controlled temperature of 24°C, followed by a three-day post-fermentation maceration to extract the maximum aromatic and tannic compounds. Prior to malolactic fermentation, the base wines were blended in order to achieve optimal integration of the three varieties, resulting in a complex and balanced blend.



Wines of Chile

Pico Andino Chardonnay

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VARIETY
Chardonnay

STYLE
Still Wine

ALCOHOL GRADUATION
12.5 %

SERVING TEMPERATURE
Between 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 seafood dishes, Japanese food 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 Aconcagua 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.



Wines of Chile

Pico Andino Sauvignon blanc

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VARIETY

Sauvignon Blanc

STYLE

Still Wine

ALCOHOL GRADUATION

12 %

SERVING TEMPERATURE

Between 8-10°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

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.



Wines of Chile

Pico Andino Rosado

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VARIETY

Cabernet Sauvignon and Merlot.

STYLE

Still Wine

ALCOHOL GRADUATION

13%

SERVING TEMPERATURE

Between 10-12°C.

Tasting Notes

Fresh red fruit, ripe cherries and cherries, net and frank. Soft and elegant tannins, full, persistent and fresh mouth, medium volume and great juiciness on the finish.

Food Pairing

It goes so well with game meats and spicy dishes, and it just pairs beautifully with pasta too.

Technical Information

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential