

VIÑA TINAJAS  
*Vineyard Chile*



# ALLEGRE

VALLE DEL MAULE



## TECHNICAL SHEET

GRAPE VARIETY: Cabernet Sauvignon  
D.O.: Maule Valley, Chile  
Alc.: 13,0%  
Total Acidity (H<sub>2</sub>SO<sub>4</sub>): 3-4 G/LT  
Residual Sugar: Less than 6

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM: Vertical System (17 years old)  
PRUNING: Simple Guyot  
YIELD: 8 HI / Ha  
HARVEST: Handpicked harvest (Middle of April)  
PRE-FERMENTATION MACERATION: Five days, under 7°C (inox. tank)  
ALCOHOLIC FERMENTATION: 10 days under 28°C  
POST FERMENTATION: 2 weeks.

### PACKAGING INFORMATION

TYPE OF BOTTLE: Green Bordeaux 370 grams  
TYPE OF CLOSURE: Black Screw Cap Choroy  
TYPE OF PAPER OF THE LABEL: MILESSIME  
TYPE OF PAPER OF THE BACK LABEL: ESTATE 8  
CASES PER LAYER: 5 CASES  
LAYER PER PALLET: 5 LAYERS  
CASES PER PALLET: 75 CASES  
APPLICABLE LAW: USA  
BEST BEFORE: 2 YEARS  
GMO FREE  
GLUTEN FREE  
THIS WINE IS SUITABLE FOR VEGAN AND VEGETARIANS

### TASTING NOTES

This Cabernet Sauvignon has an intense violet red color. Intense plum aromas, tobacco and chocolate. On the palate is soft and with a silky structure, it is wine of round soft tannins and complex. Full body wine of great varietal character, with a long lasting finish.

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## TECHNICAL SHEET

Variety: 100% Chardonnay  
Alcohol: 13%  
Region: Maule Valley, Chile

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM: Vertical, The vineyards are approximately 16 years old.

PRUNING: Simple Guyot

YIELD: 8 HL / Ha

HARVEST: The harvest was all mechanical, performed during at night to take advantage of the cool weather and the first days of March.

VINIFICATION: A maceration of 12 to 15 hours with fermentation at approximately 14 ° C in stainless steel. This wine did not pass through oak

### TASTING NOTES:

This wine is the embodiment of Chile - welcoming, approachable and wonderfully memorable. A traditional but elegant, soft, unoaked white wine with subtle notes of tropical fruit, pleasant minerality and excellent fresh, crisp acidity. Pairs well with seafood, light pasta dishes, roasted vegetables, or enjoy as an aperitif.

VIÑA TINAJAS  
*Vineyard Chile*®

# ALLEGRE

VALLE DEL MAULE



## TECHNICAL SHEET

GRAPE VARIETY: Merlot  
D.O.: Maule Valley, Chile  
Alc.: 13,0%  
Total Acidity (H<sub>2</sub>SO<sub>4</sub>): 3-4 G/LT  
Residual Sugar: Less than 6

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM: Vertical System (17 years old)  
PRUNING: Simple Guyot  
YIELD: 8 HI / Ha  
HARVEST: Handpicked harvest (Middle of March)  
PRE-FERMENTATION MACERATION: Five days, under 7°C (inox. tank)  
ALCOHOLIC FERMENTATION: 10 days under 28°C  
POST FERMENTATION: 2 weeks.

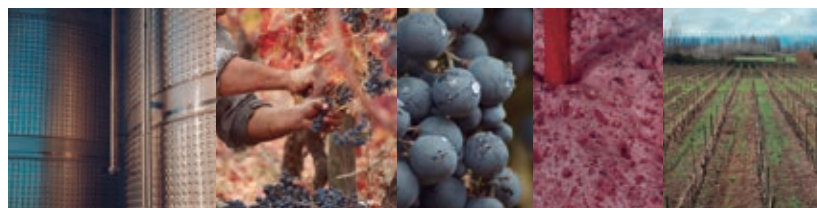
### PACKAGING INFORMATION

TYPE OF BOTTLE: Green Bordeaux 370 grams  
TYPE OF CLOSURE: Black Screw Cap Choroy  
TYPE OF PAPER OF THE LABEL: MILESSIME  
TYPE OF PAPER OF THE BACK LABEL: ESTATE 8  
CASES PER LAYER: 5 CASES  
LAYER PER PALLET: 5 LAYERS  
CASES PER PALLET: 75 CASES  
APPLICABLE LAW: USA  
BEST BEFORE: 2 YEARS  
GMO FREE  
GLUTEN FREE  
THIS WINE IS SUITABLE FOR VEGAN AND VEGETARIANS

### TASTING NOTES

Estate-bottled from hand-picked grapes, this vibrant fruity expression of soft, unoaked red wine has succulent flavors of black & red currants bathed in an intensely rich, complex bouquet; juice-driven palate, medium body with nice acidity.

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## TECHNICAL SHEET

Variety: 100% Sauvignon Blanc

Alcohol: 13%

Region: Maule Valley, Chile

VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM: Vertical, The vineyards are approximately 16 years old.

PRUNING: Simple Guyot

YIELD: 8 HL / Ha

HARVEST: The harvest was all mechanical, performed during at night to take advantage of the cool weather and the first days of March.

VINIFICATION: A maceration of 12 to 15 hours with fermentation at approximately 14 ° C in stainless steel. This wine did not pass through oak

### TASTING NOTES:

Expressive and elegant are perfect words to describe this Sauvignon Blanc. With fresh floral notes and citrus and grapefruit flavors, it has a firm but balanced acidity with ripe fruits and hints of apricot on the finish.

VIÑA TINAJAS  
Vineyard Chile®

# Choroy

VALLE DEL MAULE



## TECHNICAL SHEET

GRAPE VARIETY: 100% Cabernet Sauvignon  
D.O.: Maule Valley, Chile  
Alc.: 13,0%  
Total Acidity (H<sub>2</sub>SO<sub>4</sub>): 3-4 G/LT  
Residual Sugar: Less than 6

## VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM: Vertical System (17 years old)  
PRUNING: Simple Guyot  
YIELD: 8 HI / Ha  
HARVEST: Handpicked harvest (Middle of April)  
PRE-FERMENTATION MACERATION: Five days, under 7°C (inox. tank)  
ALCOHOLIC FERMENTATION: 10 days under 28°C  
POST FERMENTATION: 2 weeks.

## PACKAGING INFORMATION

TYPE OF BOTTLE: Green Bordeaux 370 grams  
TYPE OF CLOSURE: Black Screw Cap Choroy  
TYPE OF PAPER OF THE LABEL: MILESSIME  
TYPE OF PAPER OF THE BACK LABEL: ESTATE 8  
CASES PER LAYER: 5 CASES  
LAYER PER PALLET: 5 LAYERS  
CASES PER PALLET: 75 CASES  
APPLICABLE LAW: USA  
BEST BEFORE: 2 YEARS  
GMO FREE  
GLUTEN FREE  
THIS WINE IS SUITABLE FOR VEGAN AND VEGETARIANS

## TASTING NOTES

This Cabernet Sauvignon has an intense violet red color. Intense plum aromas, tobacco and chocolate. On the palate is soft and with a silky structure, it is wine of round tannins and complex- Full body wine of great varietal character, with a long lasting finish.

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## TECHNICAL SHEET

Variety: 50% Sauvignon Blanc, 50% Chardonnay

Alcohol: 13%

Region: Maule Valley, Chile

VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM: Vertical, The vineyards are approximately 16 years old.

PRUNING: Simple Guyot

YIELD: 8 HL / Ha

HARVEST: The harvest was all mechanical, performed during at night to take advantage of the cool weather and the first days of March.

VINIFICATION: A maceration of 12 to 15 hours with fermentation at approximately 14 ° C in stainless steel. This wine did not pass through oak

### TASTING NOTES:

This wine is the embodiment of Chile - welcoming, approachable and wonderfully memorable.

A traditional but elegant, soft, unoaked white wine with subtle notes of tropical fruit, pleasant minerality and excellent fresh, crisp acidity.

Pairs well with seafood, light pasta dishes, roasted vegetables, or enjoy as an aperitif.

VIÑA TINAJAS  
Vineyard Chile®

Choroy   
VALLE DEL MAULE



## TECHNICAL SHEET

GRAPE VARIETY: 100% Carmenere  
D.O.: Maule Valley, Chile  
Alc.: 13,0%  
Total Acidity (H<sub>2</sub>SO<sub>4</sub>): 3-4 G/LT  
Residual Sugar: Less than 6

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM: Vertical System (17 years old)  
PRUNING: Simple Guyot  
YIELD: 8 HI / Ha  
HARVEST: Handpicked harvest (Beginnig of May)  
PRE-FERMENTATION MACERATION: Five days, under 7°C (inox. tank)  
ALCOHOLIC FERMENTATION: 10 days under 28°C  
POST FERMENTATION: 2 weeks.

### PACKAGING INFORMATION

TYPE OF BOTTLE: Green Bordeaux 370 grams  
TYPE OF CLOUSURE: Black Screw Cap Choroy  
TYPE OF PAPER OF THE LABEL: MILESSIME  
TYPE OF PAPER OF THE BACK LABEL: ESTATE 8  
CASES PER LAYER: 5 CASES  
LAYER PER PALLET: 5 LAYERS  
CASES PER PALLET: 75 CASES  
APPLICABLE LAW: EU  
BEST BEFORE: 2 YEARS  
GMO FREE  
GLUTTEN FREE  
THIS WINE IS SUITABLE FOR VEGAN AND VEGETARIANS

### TASTING NOTES

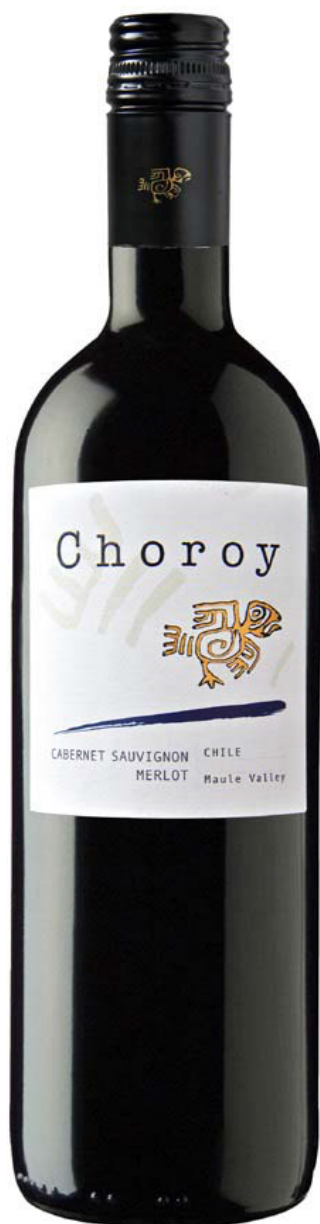
Deep violet colour with blue hues. Intense complex aromas of wild berries, ripe fruits and hints of black pepper flavours. Medium body, rich mature fruit flavours with savoury hints are well integrated with grainy tannins; nice soft acidity. Good wine for appetizer.

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VIÑA TINAJAS  
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# Choroy

VALLE DEL MAULE



## TECHNICAL SHEET

GRAPE VARIETY: 50% Cabernet Sauvignon, 50% Merlot  
D.O.: Maule Valley, Chile  
Alc.: 13,0%  
Total Acidity (H<sub>2</sub>SO<sub>4</sub>): 3-4 G/LT  
Residual Sugar: Less than 6

## VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM: Vertical System (17 years old)  
PRUNING: Simple Guyot  
YIELD: 8 HI / Ha  
HARVEST: Handpicked harvest :  
Merlot: Middle of March  
Cabernet Sauvignon: Middle of April  
PRE-FERMENTATION MACERATION: Five days, under 7°C (inox. tank)  
ALCOHOLIC FERMENTATION: 10 days under 28°C  
POST FERMENTATION: 2 weeks.

## PACKAGING INFORMATION

TYPE OF BOTTLE: Green Bordeaux 370 grams  
TYPE OF CLOSURE: Black Screw Cap Choroy  
TYPE OF PAPER OF THE LABEL: MILESSIME  
TYPE OF PAPER OF THE BACK LABEL: ESTATE 8  
CASES PER LAYER: 5 CASES  
LAYER PER PALLET: 5 LAYERS  
CASES PER PALLET: 75 CASES  
APPLICABLE LAW: USA  
BEST BEFORE: 2 YEARS  
GMO FREE  
GLUTEN FREE  
THIS WINE IS SUITABLE FOR VEGAN AND VEGETARIANS

## TASTING NOTES

Estate-bottled from hand-picked grapes, this vibrant fruity expression of soft, unoaked red wine has succulent flavors of black & red currants bathed in an intensely rich, complex bouquet; juice-driven palate, medium body with nice acidity.

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## TECHNICAL SHEET

Variety: 100% Sauvignon Blanc  
Alcohol: 13%  
Region: Maule Valley, Chile

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM: Vertical, The vineyards are approximately 16 years old.

PRUNING: Simple Guyot

YIELD: 8 HL / Ha

HARVEST: The harvest was all mechanical, performed during at night to take advantage of the cool weather and the first days of March.

VINIFICATION: A maceration of 12 to 15 hours with fermentation at approximately 14 ° C in stainless steel. This wine did not pass through oak

### TASTING NOTES:

Expressive and elegant are perfect words to describe this Sauvignon Blanc. With fresh floral notes and citrus and grapefruit flavors, it has a firm but balanced acidity with ripe fruits and hints of apricot on the finish.

VIÑA TINAJAS  
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VIEJO FEO  
VALLE DEL MAULE



## TECHNICAL SHEET

GRAPE VARIETY : Cabernet Sauvignon 2014  
D.O. : Maule Valley, Chile

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM : Vertical system (17 years old)

PRUNING : Simple Guyot

YIELD : 6 HI / Ha

HARVEST : Handpicked - Middle of April

PRE-FERMENTATION MACERATION : Five days,  
under 7°C, (inox tank)

FERMENTATION : 10 days under 28°C

POST FERMENTATION : 2 weeks

AGING : six months, 50% american oak

**TASTING NOTES** : Intense violet red color with intense plum aromas, tabacco and chocolate. On the palate... soft and with a silky structure, it is wine of round soft tannins and complex. Full body, of great varietal character, with a long lasting finish.

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VIEJO FEO  
VALLE DEL MAULE



## TECHNICAL SHEET

Variety : Sauvignon Blanc 2015

D.O. : Maule Valley, Chile

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM : Vertical system (15 years old)

PRUNING : Simple Guyot

YIELD : 7 HI / Ha

HARVEST : Picked in the middle of the cool night when the fruit was at its coolest and freshest to capture the natural, crisp, fruit flavours.

DATE OF HARVEST : End of February

PRE- FERMENTATION MACERATION : 6-8 hours under 5°C, ( inox tank)

FERMENTATION : Slow and cold fermentation under 14°C

**TASTING NOTES** : Expressive and elegant are perfect words to describe this Sauvignon Blanc. With fresh floral notes and citrus and grapefruit flavors, it has a firm but balanced acidity with ripe fruits and hints of apricot on the finish.

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VIEJO FEO  
VALLE DEL MAULE



## TECHNICAL SHEET

Variety : Carménère 2014  
D.O. : Maule Valley, Chile

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM : Vertical system (18 years old)

PRUNING : Simple Guyot

YIELD : 5 HI / Ha

HARVEST : Handpicked - Beginning of May

PRE-FERMENTATION MACERATION : Five days,  
under 5°C, (inox tank)

FERMENTATION : 10 days under 26°C

POST FERMENTATION : 3-4 weeks

AGING : 50% french HT oak

**TASTING NOTES** : Deep violet in color with hues of blue, this wine opens with waves of blackberries followed by classic chocolate and coffee flavors. Smooth, fruit forward, and medium-bodied, it pairs beautifully with pasta and also stands up well on its own.

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VIÑA TINAJAS  
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VIEJO FEO  
VALLE DEL MAULE



## TECHNICAL SHEET

Variety : Merlot 2014  
D.O. : Maule Valley, Chile

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM : Vertical system (15 years old)

PRUNING : Simple Guyot

YIELD : 7 HI / Ha

HARVEST : Handpicked

DATE OF HARVEST : Middle of March

PRE- FERMENTATION : Carbonic maceration,  
five days under 5°C, ( inox tank)

FERMENTATION : 10 days under 28°C

POST FERMENTATION : 2 weeks

AGING : 50% French oak

**TASTING NOTES :** Deep ruby red colour.  
Intense with red fruit aromas and some soft black  
pepper notes.  
On the palate... generose and mouth filling with black  
berries flavors and soft coffe notes, coplex and tasty.

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VIEJO FEO  
VALLE DEL MAULE



## TECHNICAL SHEET

Variety : Pinot Noir - Rosé 2014

D.O. : Maule Valley, Chile

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM : Vertical system (12 years old)

PRUNING : Simple Guyot

YIELD : 7 HI / Ha

HARVEST : Cool harvest during night by machine

DATE OF HARVEST : Beginning of March

PRE-FERMENTATION MACERATION : 5 hours  
under 5°C, (inox tank)

FERMENTATION : Slow and cold fermentation  
under 15°C

**TASTING NOTES** : This Pinot Noir Rosé is fruity, mellow and mild. It's full of berry flavors with a hint of spice. A great match with salads, cheese and grilled meat, it has a fresh and fruity finish on the palate.

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This beautiful red wine blend (Cabernet Sauvignon and Carmenera) promotes intimate expressions of friendship and conversation. Just as a couple's inner beauty is developed through age and intimacy, these two wines create a third entity with superior character.

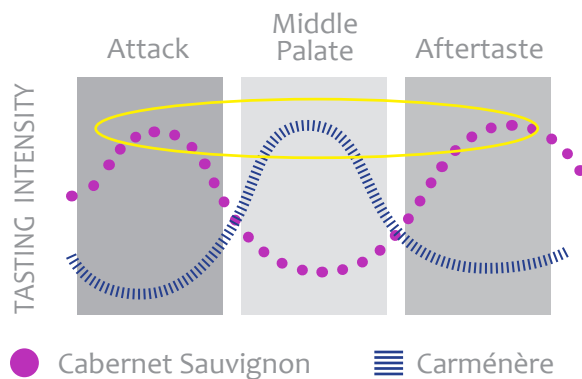
## TECHNICAL SHEET

Variety : Cabernet Sauvignon 50% / Carménère 50%  
Valley : Maule, Chile

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM : Vertical system (16 years old)  
PRUNING : Simple Guyot  
YIELD : 5 HI / Ha  
HARVEST : Handmade harvest  
DATE OF HARVEST : Beginning of May  
PRE- FERMENTATION MACERATION : Seven days, under 8°C, (inox tank)  
FERMENTATION : Cabernet and Carménère, are harvested same day, from then on, they are together for ever.  
POST FERMENTATION : 3 - 4 weeks  
AGING : Twelve months, 50% french oak

The jointventure between them; interesting, sensual, complex, flavorful .... it shows aromas and a mouth full totally new, as in the couples (man & woman), born to a new family gotten together ( the sum of 1 + 1 is more than 2)



Grown, produced and bottled by Viña Tinajas del Maule / imported by C&C Wine Connection,  
PO Box 410 Huntington, NY 11743.



# TELMO & RUTH

ESTO ES AMOR



A Gallant Man, Telmo, had his pride melted away, as Ruth a pure beauty, looked him in the eyes. A flash of heat struck him accelerating his heart, while a thousand butterflies danced in her womb, provoking a sensation of excitement and desire! "This is love" she whispered in his ear, A confession that tied their souls together for all eternity.

## TECHNICAL SHEET

Vintage: 2016

Grapes: Cabernet Sauvignon 50% / Merlot 50%

Alcohol: 14%

Valley : Maule, Chile

### VINEYARDS, VINIFICATION AND AGING

TRAINING SYSTEM : Vertical system (18 years old)

PRUNING : Simple Guyot

YIELD : 6 HI/Ha

HARVEST : Handmade harvest

DATE OF HARVEST : Merlot end of March, Cabernet Sauvignon middle of April

PRE- FERMENTATION MACERATION : 7 days, under 8oC, (inox tank)

FERMENTATION : Under 26°C in Inox tank Cabernet and Merlot are blended after Alcoholic fermentation.

POST FERMENTATION : 3 - 4 weeks after Alcoholic fermentation

AGING : Ten months, in french oak, 50% of the volume

### TASTING NOTES

Beautifully ripe Cabernet/Merlot blend, with a ruby deep colour, showing blueberry and dark plum notes mixed with a spice & roasted nut complexity. The palate delivers lovely fruit, medium bodied with silky texture and fine tannins. Pairs well with pastas, pizzas, fish dishes and on its own





# LORENZO & GASPAR

VIEJOS AMIGOS

RESERVA



Two vines that grew up together, occasionally fighting for the same space; daring to be different, each one found its own essence.

They run into each other once again and go for drinks in an evening of sharing and embracing their story.

This is "LORENZO & GASPAR" a former duo that is now back together.

## TECHNICAL SHEET

Vintage : 2018

Grapes : 50% Merlot / 50% Carmenera

Alcohol : 14%

Valley : Maule Valley - Chile

### VINEYARDS, VINIFICATION AND AGING

Training System : Vertical System (16 years old).

Pruning : Simple Guyot

Yield : 5 Hl / Ha

Harvest : Merlot, handpicked at beginning of March.  
Carmenera, handpicked at beginning of May.

Pre-Fermentation: Seven days, under 8°C (Inox. Tank)

Fermentation: Ten days, between 26-28 ° C.

Aging : Six month, 100% of the wine in french oak.

## TASTING NOTES

Intense red colour with bright violet tones. On the nose, aromas of caramel, toffee, figs and nuts. On the palate is juicy and concentrated, specially in the middle mouth. It expresses deliciously well with spicy and fatty dishes... hunting animals like duck and deer



# Qiwila

The snake man

## CABERNET SAUVIGNON



A fascinating character, a philosopher and a magician at the same time, he can become a theologian, all powerful, or shrewd entrepreneur. He is the deepest and most enigmatic thinker of the Zodiac. Gifted with ancestral knowledge he knows how to use his hypnotic charm and mysterious beauty to attract and seduce everyone.

### TECHNICAL SHEET

TYPE : Red wine  
CASE SIZE : 12 x 750 ml.  
COUNTRY : Chile  
ALCOHOL : 13%  
RES SUGAR : 4-6 g/L

D.O : Maule Valley, Chile

HISTORY : Tinajas del Maule Winery, founded in 1997 by the Mena family, is located near Villa Alegre in a cold area with significant temperature variations. This unique terroir contributes to the production of wines with fresh fruit flavors and soft tannins. The winery prides itself on capturing the essence of the land and crafting wines that showcase the distinctive character of the region. Each bottle invites you to embark on a journey of taste and discovery, harmonizing nature and craftsmanship.

TRAINING SYSTEM : Vertical system (20 years old)  
PRUNING : Simple Guyot  
YIELD : 8 HI / Ha  
HARVEST : Middle of April  
FERMENTATION : 10 days under 28°C

**TASTING NOTES :** Of intense red color. Intense aromas of berries, plums, vanilla and black pepper reveal in the nose. On the pallet, silky with round and complex tannins, of full body and character. The excellent structure underline the persistent and rich finish



# Qiwila

The snake man

## CHARDONNAY



A fascinating character, a philosopher and a magician at the same time, he can become a theologian, all powerful, or shrewd entrepreneur. He is the deepest and most enigmatic thinker of the Zodiac. Gifted with ancestral knowledge he knows how to use his hypnotic charm and mysterious beauty to attract and seduce everyone.

### TECHNICAL SHEET

TYPE : White wine  
CASE SIZE : 12 x 750 ml.  
COUNTRY : Chile  
ALCOHOL : 13%  
RES SUGAR : 2-3 g/L

D.O : Maule Valley, Chile

HISTORY : Tinajas del Maule Winery, founded in 1997 by the Mena family, is located near Villa Alegre in a cold area with significant temperature variations. This unique terroir contributes to the production of wines with fresh fruit flavors and soft tannins. The winery prides itself on capturing the essence of the land and crafting wines that showcase the distinctive character of the region. Each bottle invites you to embark on a journey of taste and discovery, harmonizing nature and craftsmanship.

TRAINING SYSTEM : Vertical system (20 years old)  
PRUNING : Simple Guyot  
YIELD : 8 HI / Ha  
HARVEST : Middle of March  
FERMENTATION : 14 days at 14°C

**TASTING NOTES :** Yellow-greenish color. In the nose; lots of tropical aromas, such as pineapple, citric fruits and banana. On the palate, full flavors and fresh, with mineral notes, of pleasant and well balanced acidity.



# Qiwila

The snake man

## PINOT NOIR



A fascinating character, a philosopher and a magician at the same time, he can become a theologian, all powerful, or shrewd entrepreneur. He is the deepest and most enigmatic thinker of the Zodiac. Gifted with ancestral knowledge he knows how to use his hypnotic charm and mysterious beauty to attract and seduce everyone.

### TECHNICAL SHEET

TYPE : Red wine  
CASE SIZE : 12 x 750 ml.  
COUNTRY : Chile  
ALCOHOL : 13%  
RES SUGAR : 4 g/L

D.O : Maule Valley, Chile

HISTORY : Tinajas del Maule Winery, founded in 1997 by the Mena family, is located near Villa Alegre in a cold area with significant temperature variations. This unique terroir contributes to the production of wines with fresh fruit flavors and soft tannins. The winery prides itself on capturing the essence of the land and crafting wines that showcase the distinctive character of the region. Each bottle invites you to embark on a journey of taste and discovery, harmonizing nature and craftsmanship.

TRAINING SYSTEM : Vertical system (20 years old)  
PRUNING : Simple Guyot  
YIELD : 8 HI / Ha  
HARVEST : Middle of March  
FERMENTATION : 14 days under 22°C (5 days at 6°C)

**TASTING NOTES** : Displays a brilliant ruby red color that catches the eye. The nose is greeted by enticing aromas of fresh raspberries, enhanced by delicate hints of mild spices. Subtle mineral notes lend a crisp edge to the bouquet, complemented by vibrant acidity that adds a refreshing touch.

On the palate, this wine reveals its elegance and impeccable balance. The smooth, velvety tannins contribute to its refined texture, while the intense red-fruit flavors take center stage, creating a captivating experience.

**PAIRING** : Given the delightful characteristics of this Chilean Pinot Noir, it pairs wonderfully with a variety of dishes. Here are some suggestions to enhance your enjoyment: Grilled Salmon, Roasted Duck Breast, Mushroom Risotto, Herb-Roasted Chicken Aged Gouda Cheese.

# Qiwila

The snake man

## SAUVIGNON BLANC



A fascinating character, a philosopher and a magician at the same time, he can become a theologian, all powerful, or shrewd entrepreneur. He is the deepest and most enigmatic thinker of the Zodiac. Gifted with ancestral knowledge he knows how to use his hypnotic charm and mysterious beauty to attract and seduce everyone.

### TECHNICAL SHEET

TYPE : White wine  
CASE SIZE : 12 x 750 ml.  
COUNTRY : Chile  
ALCOHOL : 13%  
RES SUGAR : 2-3 g/L

D.O : Maule Valley, Chile

HISTORY : Tinajas del Maule Winery, founded in 1997 by the Mena family, is located near Villa Alegre in a cold area with significant temperature variations. This unique terroir contributes to the production of wines with fresh fruit flavors and soft tannins. The winery prides itself on capturing the essence of the land and crafting wines that showcase the distinctive character of the region. Each bottle invites you to embark on a journey of taste and discovery, harmonizing nature and craftsmanship.

TRAINING SYSTEM : Vertical system (20 years old)  
PRUNING : Simple Guyot  
YIELD : 8 HI / Ha  
HARVEST : Middle of March  
FERMENTATION : 14 days at 14°C

**TASTING NOTES :** Indulge in the vibrant allure of this Maule Valley Sauvignon Blanc. Its light-bodied nature conceals an intense flavor experience. A tantalizingly crisp acidity elevates the graceful bouquet of ripe citrus, while extraordinary grapefruit aromas dance on the senses. Subtle whispers of guava and tropical fruits creates a symphony of flavors that cascade into a long, invigorating finish. This wine is expertly balanced, providing a thirst-quenching delight with every sip.

**PAIRING :** Delight in the companionship of this vivacious white wine alongside leafy salads, delicate white fish, succulent oysters, or creamy fresh cheese. Its allure is perfect for outdoor dining and midday social gatherings, effortlessly complementing casual, and formal tables alike.