



Silver Package

For pre-sale

Contact information:

- info@thelastdropwine.com
- www.casalattes.com
- +1 (239) 371-4048
-

A unique and exclusive deal. The best selection of Chilean boutique wines including our own production labels (Casalattes) and an exclusive selection from small producers! Buy now and save up to 60% on your purchase.



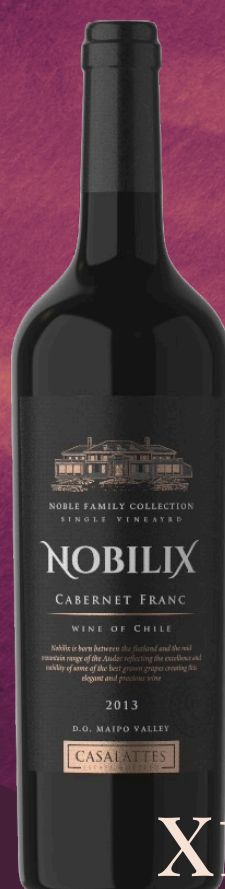
**Family Owned
Business**



"Crafted with precision, served with pleasure"



X12



X12



X12



X12



X24



X24

Original Price: \$4620

NOW: \$2310



X24



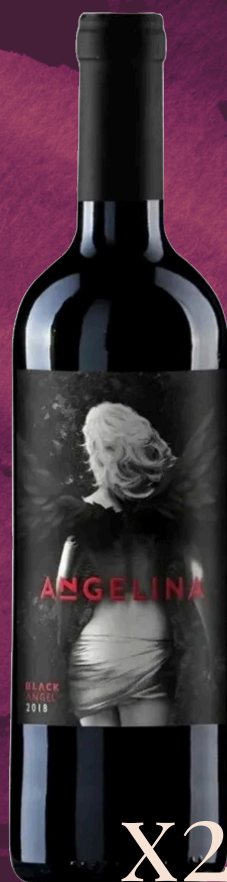
X6



X12



X12



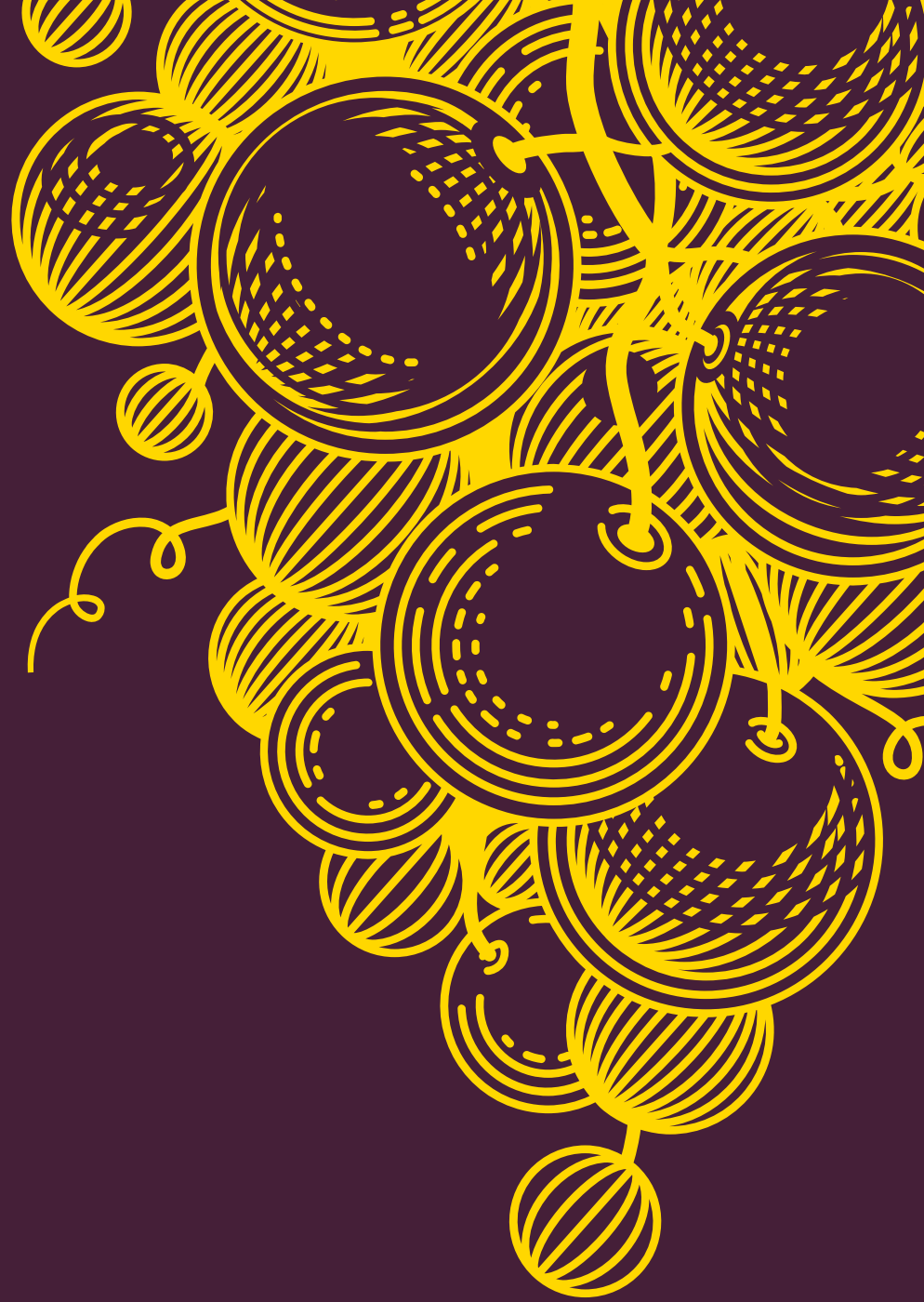
X24



X24

Original Price: \$4770

NOW: \$2385



Gold Package

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X4



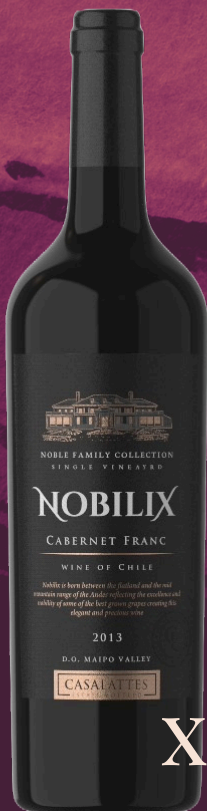
X4



X4



X36



X12



X12



X12

Original Price: \$5208

NOW: \$2344



55%
OFF



X4



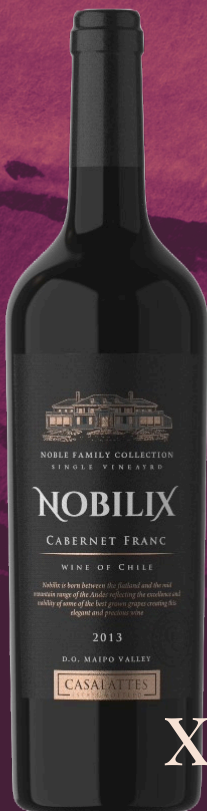
X4



X4



X36



X12



X24



X24

Original Price: \$6456

NOW: \$2905



Platinum Package

For pre-sale

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X4



X4



X4



X48



X24



X12



X12

Original Price: \$9160

NOW: \$3664

The background of the image is a dense, repeating pattern of dark red wine grapes and large, serrated leaves. The grapes are clustered on thin, winding vines, and the leaves have prominent veins. The overall color palette is monochromatic, consisting of various shades of deep red and maroon.

WINES SPECIFICATIONS

Nobilix, Cabernet Franc

Description

Casalattes Nobilix Cabernet Franc captures the essence of the prestigious Maipo Valley. The 2013 harvest presents an impeccable balance between power and finesse. With its deep ruby hue, this wine exudes aromas of ripe red fruits, subtle spice, and earthy undertones. On the palate, its silky tannins and vibrant acidity give way to flavors of blackcurrant, plum, and a hint of tobacco, leading to a long, graceful finish.

Chemical Analysis

Wine Name: Nobilix, Cabernet Franc

Varietals: 100% Cabernet Franc

Vintage: 2013

Designation of Origin (DO): Maipo Valley

Pairing

Roasted Duck: The wine's raspberry and red fruit flavors perfectly complement the richness of roasted duck, while its herbal undertones balance the dish's natural oils.

Grilled Vegetables: Smoky, charred vegetables like eggplant or bell peppers bring out the subtle earthy notes in the wine.

Herb-Crusted Pork Loin: The herbal notes and smooth tannins of Nobilix elevate the savory, herbaceous flavors of pork loin.

Goat Cheese: The wine's acidity cuts through the creaminess of goat cheese, enhancing both the wine's fruitiness and the cheese's tang.



Nobilix, Icon Family Collection

Description

Introducing the Nobilix Icon Family Collection SuperBlend, a true masterpiece crafted from a meticulous blend of five distinct varietals. This harmonious composition boasts a symphony of flavors, with Syrah lending depth, Carmenere adding richness, Malbec contributing complexity, Petit Verdot offering structure, and a subtle Grenache Noir adding a touch of finesse.

Chemical Analysis

Blend Composition:
44.1% Syrah
22.5% Carmenere
21.5% Malbec
8.4% Petit Verdot
3.5% Grenache Noir
Alcohol Content: 13.2%

Pairing

Grilled meats: A mix of beef, lamb, and pork.

Rich, flavorful dishes: Beef Wellington or lamb shank.

Aged cheeses: Stilton, gouda, or aged Manchego.

Hearty casseroles: Beef or lamb with robust vegetables



Nobilix, Syrah

Description

This Syrah from the Cauquenes Maule Region in the 2021 vintage is a true gem with its intense color, rich aroma, aged in the finest french oaks. With exquisite taste profile, making it a perfect choice for wine enthusiasts.

Chemical Analysis

Alcohol 15% By VOL.

Harvest year: 2020

DO: Cauquenes Maule Region

Vinification: Fermented in Cocciopesto Amphorae.

Aging: 3 Months in Cocciopesto and 18 months in french barrels

Pairing

Roasted meats: Beef or pork tenderloin.

Grilled sausages: Chorizo or spicy Italian sausage.

Savory stews: Beef bourguignon or braised lamb.

Strong cheeses: Roquefort, gorgonzola, or aged cheddar.



Kathu, Emperor

Description

Introducing Kathu Emperor 2009, a medium-hued garnet Cabernet Sauvignon that embodies elegance with its soft, polished tannins. Aged for 24 months in American oak barrels, Its smooth tannins and balanced structure lead to a refined and lingering finish, truly living up to its name, Emperor.

Chemical Analysis

Wine Name: Kathu Emperor

Varietals: 100% Cabernet Sauvignon

Vintage: 2009

Designation of Origin (DO): Maipo Valley

Pairing

Grilled Lamb Chops: The wine's subtle smoky oak and ripe blackberry notes complement the savory, tender flavors of grilled lamb.

Beef Tenderloin: Its smooth tannins and refined finish pair beautifully with juicy, well-cooked cuts of beef.

Mature Cheeses: Aged cheddar or gouda bring out the complex aromas of cedar and leather while balancing the wine's richness.

Mushroom Risotto: Earthy flavors of mushrooms highlight the wine's subtle tobacco and cassis undertones.

Barbecue Ribs: The smoky oak notes and cassis work harmoniously with the sweet and tangy glaze of barbecue ribs.



Kathu, Symphony Blend

Description

An exquisite symphony of Malbec and Carmenere from Maipo Valley. Aromas of red fruits and violets with smooth and structured flavors.

Chemical Analysis

Wine Name: Kathu Symphony Blend
Varietals: 50% Malbec, 50% Carmenere
Designation of Origin (DO): Maipo Valley
Alcohol Content: 13% By VOL.

Pairing

Grilled steaks: Ribeye or sirloin.

Barbecued meats: Beef brisket or lamb kebabs.

Hearty stews: Beef or lamb stew with root vegetables.

Aged cheeses: Parmesan, aged gouda, or blue cheese.



Kathu, Fusion Blend

Description

A masterful combination of Merlot and Cabernet Franc from Maipo Valley. Notes of black fruits, pepper, and a balanced harmony of flavors.

Chemical Analysis

Wine Name: Kathu Fusion Blend
Varietals: 50% Merlot, 50% Cabernet Franc
Vintage: 2013
Designation of Origin (DO): Maipo Valley

Pairing

Grilled meats: Steak, lamb chops, or pork ribs.

Rich pasta dishes: Beef or mushroom Bolognese.

Hard cheeses: Aged cheddar, gouda, or manchego.

Dark chocolate desserts: Chocolate tart or truffles..



Mujer Andina, Grand Levita

Description

Aged for 40 months using the traditional method, this 100% Organic Syrah from Maipo Valley showcases the essence of craftsmanship. Its bright and appealing pink hue, reminiscent of rosewood, sets the stage for an indulgent sensory journey. Delicate aromas of cherries, raspberries, peaches, and white flowers intertwine, delivering an elegant bouquet

Chemical Analysis

Variety: 100% Organic Syrah
Vintage: 2019
Valley: Maipo Valley
Alcohol: 13.5%

Pairing

Charcuterie board: Prosciutto, salami, and mild cheeses.

Grilled seafood: Shrimp skewers or seared scallops.

Light poultry dishes: Lemon herb chicken or turkey breast.

Fruit-based desserts: Raspberry tart or peach cobbler.



Mujer Andina, Ai!

Description

This sparkling wine delights the senses from the first pour. Its very light, almost transparent, bright shade of yellow, adorned with constant and well-integrated medium-sized bubbles, sets the stage for a sensory journey.

Chemical Analysis

Variety: 60% Chardonnay, 40% Pinot Noir
Valley: Del Cautín, Nueva Imperial, Araucanía
Alcohol: 12.5%

Pairing

Shellfish: Oysters or shrimp cocktail.

Light appetizers: Smoked salmon canapés or caviar.

Fresh salads: Citrus and fennel salad or a simple arugula salad with lemon vinaigrette.

Soft cheeses: Triple cream brie or fresh chèvre.



La Capitana, Blanc De Blanc

Description

The aroma unveils a symphony of citrus, green apples, pears, and peaches, captivating the senses with its vibrant fruitiness. Upon the palate, a smooth and voluminous entry unfolds, showcasing layers of complexity intertwined with fresh fruit flavors.

Chemical Analysis

Variety: 100% Chardonnay
Alc: 12% By VOL
Residual Sugar: 5.5 g/L
pH: 3.30

Pairing

Grilled seafood: Lemon herb shrimp or grilled scallops.

Fresh salads: Arugula with pear and walnut or a mixed green salad with citrus vinaigrette.

Light poultry dishes: Chicken breast with a peach glaze or turkey with a citrus sauce.

Soft cheeses: Brie or fresh chèvre.



Alchemy, Grand Cuvée

Description

Crafted from a harmonious blend of Carménère, Malbec, and Syrah grapes, this wine showcases the best of Chilean terroir. Aged for 18 months in French oak barrels, it develops complex layers of flavor and a smooth texture. With a production limited to 7,200 bottles, each sip of Alchemy Grand Cuvée is a rare and exquisite experience.

Chemical Analysis

Origin: Cachapoal Valley, Chile
Blend Composition: 70% Carménère, 17% Malbec, 13% Syrah
Alcohol Content: 14.1% By Vol.
Barrel Aging: 18 months in French oak barrels

Pairing

Grilled or roasted meats: Beef Wellington or lamb chops.
Rich dishes: Beef stew or braised short ribs.
Aged cheeses: Aged Gouda or blue cheese.
Savory dishes with depth: Stuffed mushrooms or roasted game meats.



Parróne Cabernet Sauvignon

Description

Parróne Cabernet Sauvignon is a hand-harvested wine, fermented with native yeasts, gently pressed, and gravity-aged in French oak barrels. It's known for its deep ruby color, aromas of red fruits, spices, and toffee. On the palate, it presents a medium body, freshness, medium tannins, and a long finish.

Chemical Analysis

Variety: 100% Cabernet Sauvignon
Vineyard Location: Colchagua Valley, Chile
Soil: Sandy clay with decomposed granite
Alcohol: 13.8% by VOL.
Appellation of Origin: Colchagua Valley, Chile

Pairing

Grilled red meats: Ribeye steak or lamb chops.

Savory dishes: Beef tenderloin with a peppercorn sauce or pork roast.

Hearty casseroles: Beef or lamb stew.

Aged cheeses: Aged cheddar or Gouda.



Parróne Malbec

Description

Parróne Malbec Wine. Grown in sandy clay soils, this Malbec exhibits an intense violet color and enticing aromas of black forest fruits, spices, and cocoa. On the palate, it boasts a full-bodied profile with fresh acidity, round tannins, and a lingering finish.

Chemical Analysis

Appellation of Origin: Colchagua Valley, Chile
Variety: 100% Malbec
Vineyard Location: Colchagua Valley, Chile
Soil: Sandy clay with decomposed granite
Alcohol: 14.1% By VOL

Pairing

Grilled meats: Ribeye steak or lamb.

Rich, spicy dishes: Beef chili or barbecued short ribs.

Hearty sides: Roasted root vegetables or mushroom risotto.

Dark chocolate desserts: Chocolate lava cake or dark chocolate truffles.



Angelina, White Angel

Description

Indulge in the purity of Angelina White Angel, a Sauvignon Blanc from the renowned Casablanca Valley in Chile. Its pale greenish-yellow hue hints at the freshness within, while delicate aromas of white fruits and minerals invite you in. On the palate, experience a medium-bodied delight, brimming with lively freshness and a satisfyingly long finish. Crafted with care using traditional methods and bottled unfiltered, this wine captures the essence of its terroir.

Chemical Analysis

Composition: 100% Sauvignon Blanc
Denomination: Casablanca Valley, Chile
Alcohol: 12% By VOL.
Production Method: Hand-harvested, gently pressed, fermented, and aged on its lees in concrete eggs for 6 months, bottled unfiltered.

Pairing

Light seafood dishes: Fresh ceviche or grilled white fish.

Crisp salads: Mixed greens with citrus vinaigrette or a fresh goat cheese salad.

Poultry: Lightly seasoned chicken or turkey dishes.

Vegetarian dishes: Asparagus risotto or zucchini and herb quiche.



Angelina, Black Angel

Description

With a production method focused on preserving the purity of the grapes, this wine boasts an intense purple hue with captivating hints of blue and violet. Its aromas are rich and inviting, showcasing ripe plums, blueberries, blackberries, and delicate violets. On the palate, experience a medium-bodied yet powerful sensation, as abundant black fruit flavors envelop the senses.

Chemical Analysis

Composition: 50% Malbec, 50% Syrah
Designation: Cachapoal Valley, Chile
Alcohol: 14.1% By Vol.

Pairing

Grilled or barbecued meats: Beef ribs or lamb chops.

Rich pasta dishes: Baked ziti or lasagna.

Savory dishes: Stuffed bell peppers or mushroom risotto.

Aged cheeses: Gouda or blue cheese.



Angelina Carmenere

Description

Originating from the Cachapoal Valley in Chile, Angelina Carmenere is crafted exclusively from 100% Carménère grapes. It undergoes 18 months of barrel aging in French oak. In terms of tasting notes, Angelina Carmenere displays a deep crimson-purple hue and entices with aromas of ripe cherry, tart plum, spices, and tobacco. On the palate, it offers a medium body, a rounded character, soft tannins, and a refreshing, enduring finish.

Chemical Analysis

Origin: Cachapoal Valley, Chile

Blend Composition: 100% Carménère

Alcohol: 14.1% By VOL.

Barrel Aging: 18 months in French Oak.

Pairing

Light seafood dishes: Fresh ceviche or grilled white fish.

Crisp salads: Mixed greens with citrus vinaigrette or a fresh goat cheese salad.

Poultry: Lightly seasoned chicken or turkey dishes.

Vegetarian dishes: Asparagus risotto or zucchini and herb quiche.

