



# Entry Package

Contact information:

- [info@thelastdropwine.com](mailto:info@thelastdropwine.com)
- [www.casalattes.com](http://www.casalattes.com)
- +1 (239) 371-4048

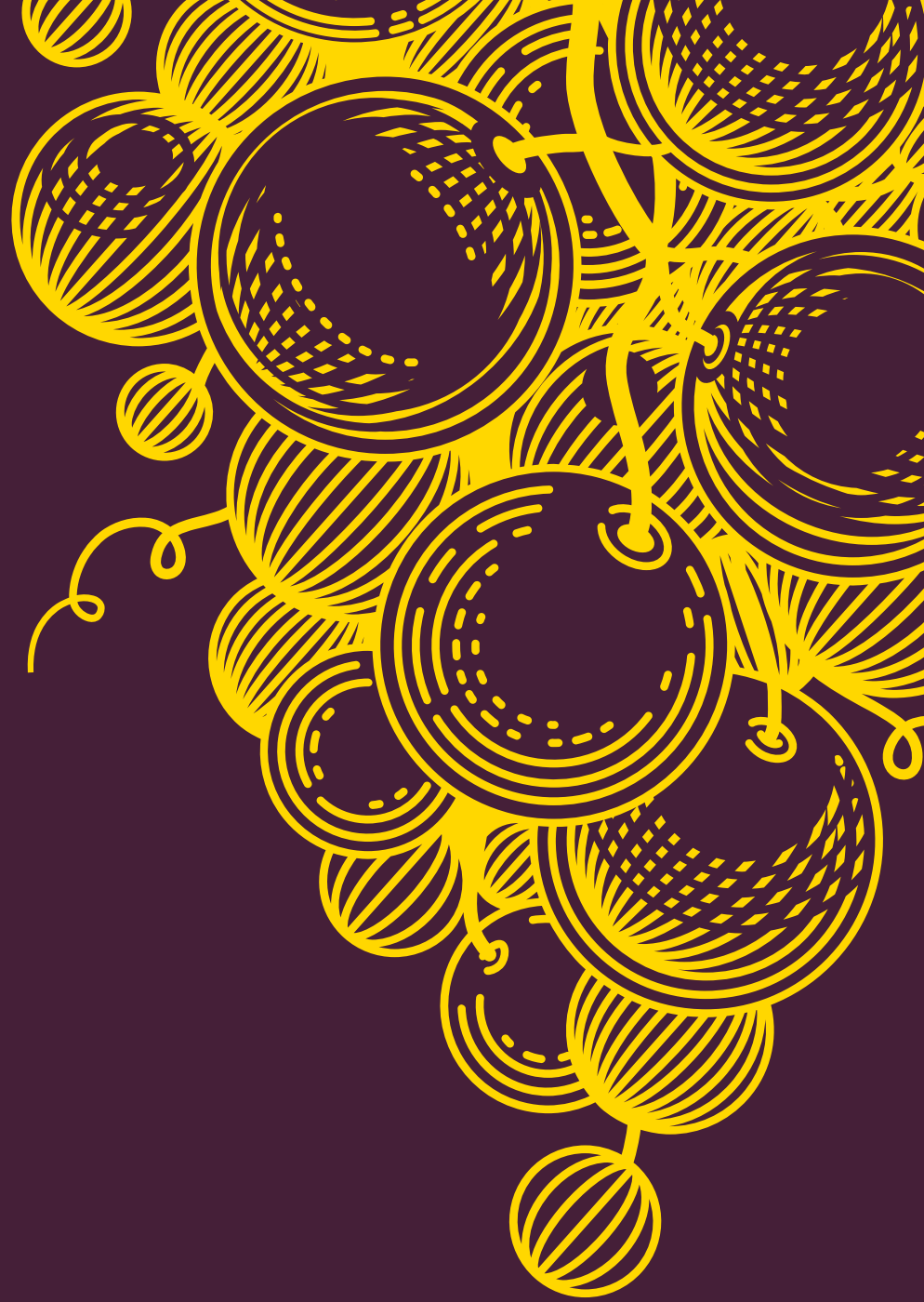


**Family Owned  
Business**

"Crafted with precision, served with pleasure"



\$170



# Classic Package

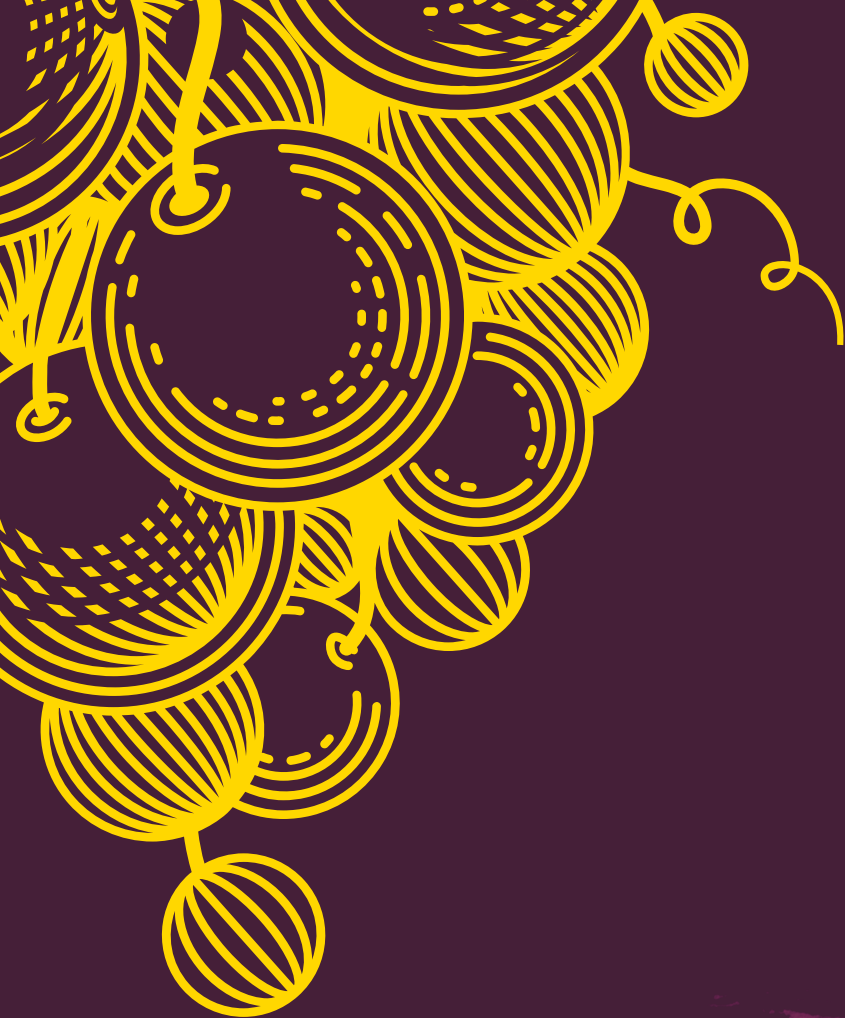
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\$230





# Premium Package

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\$250





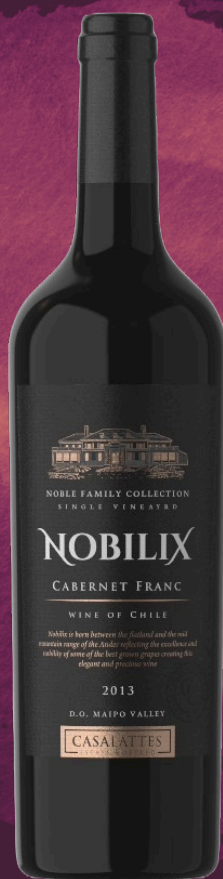
# Casalattes Package

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"Crafted with precision, served with pleasure"



\$435



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..



# Smooth Breeze

## Description

A refreshing white wine from Limarí Coastal Valley with notes of orange blossoms, ripe peaches, and a clean, sweet finish.

## Chemical Analysis

Variety: Muscat of Alexandria

Alcohol Content: 12%

Designation of Origin (DO): Limarí Valley

Wine Type: White

## Pairing

**Grilled seafood:** Shrimp, scallops, or fish.

**Fresh salads:** Mixed greens, citrus segments, and a light vinaigrette.

**Soft cheeses:** Brie, camembert, or goat cheese.

**Fresh fruits:** Strawberry, peach, pineapple.





# La Capitana, Carmenere

## Description

This wine offers an intense and aromatic experience filled with scents of plums, tobacco leaves, black pepper, and coffee beans. On the palate, its enveloping texture fills the mouth with intensely flavorful and medium-bodied sensations.

## Chemical Analysis

Designation of Origin: Peumo, Cachapoal Valley

Variety: 100% Carmenère

Alcohol: 14% By VOL.

Total Acidity: 5.43 g/l (as tartaric acid)

pH: 3.48

## Pairing

**Grilled or roasted meats:** Ribeye steak or lamb chops.

**Hearty stews:** Beef bourguignon or lamb stew.

**Savory dishes:** Stuffed bell peppers or mushroom risotto.

**Aged cheeses:** Aged cheddar or Gouda.



# 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.





# 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.



# Infantable, Pinot Noir

## Description

With a light red and translucent hue, it entices the senses with abundant red fruit aromas, complemented by subtle notes of vanilla and smoke from the barrels. The nose reveals a captivating complexity with hints of mushrooms, earth, and delicate violet undertones.

## Chemical Analysis

Variety: Pinot Noir

Valley: Del Cautín, Nueva Imperial, Araucanía

Alcohol: 12.5%

## Pairing

**Roasted poultry:** Duck breast or roasted chicken with herbs.

**Mushroom dishes:** Mushroom risotto or wild mushroom tart.

**Earthy vegetarian dishes:** Beet and goat cheese salad or roasted root vegetable medley.

**Soft cheeses:** Brie or camembert.





# Infantable, Carmenerere

## Description

On the nose, experience an intense bouquet filled with notes of ripe red and black fruit, including blueberries, blackberries, and cherries. These fruity aromas are complemented by spicy nuances of smoke, adding depth and complexity. On the palate, enjoy a sweet attack, followed by velvety tannins that envelop the mouth in a wave of ripe flavors. The wine's delicious acidity balances the richness, leading to a remarkably long finish.

## Chemical Analysis

Variety: Carménère

Valley: D.O. Maipo Costa

Alcohol: 14% By Vol.

Vintage: 2019

## Pairing

**Grilled red meats:** Ribeye steak or lamb chops.

**Spicy dishes:** Barbecued ribs or spicy beef stew.

**Rich, savory sides:** Roasted root vegetables or a mushroom-based dish.

**Aged cheeses:** Blue cheese or aged Gouda.



# Callma, Mercurii

## Description

Aromas of fresh and lively fruit, raspberries and a touch of plums along with violets and tobacco leaves as well as licorice and an earthy note. On the palate it is fresh, long with rich soft tannins.

## Chemical Analysis

Alcohol: 13,5% By VOL.

pH : 3,3

AT : 6,4 g/L. (in tartaric acid)

MR :2,7 g/L.

## Pairing

**Grilled or roasted meats:** Pork tenderloin or lamb.

**Earthy dishes:** Mushroom risotto or beef bourguignon.

**Herb-infused dishes:** Herb-crusted roast or thyme-seasoned pork chops.

**Aged cheeses:** Manchego or aged Gouda.





# Callma, Veneris

## Description

Veneris stands out for its delicacy and minerality. Fresh fruits stand out on the nose, combined with an elegant and subtle touch of spice. In the mouth it is vibrant and deep, with delicate tannins and a very long finish.

## Chemical Analysis

Alcohol: 12,7% By VOL.

pH : 3,54

AT : 4,95 (in tartaric acid)

MR :2,79

## Pairing

**Seafood dishes:** Grilled sea bass or sashimi.

**Delicate poultry:** Herb-roasted chicken or turkey.

**Light pasta dishes:** Pasta with a white wine sauce or lemon and caper pasta.

**Soft cheeses:** Ricotta or burrata.



# LOF, Cabernet Sauvignon

## Description

The stony, volcanic soils impart distinct minerality to the wine, enhancing its complexity.

Hand-harvested on February 28, 2020, the grapes were carefully selected to ensure optimal ripeness and flavor. After aging for 12 months in 6th use barrels, followed by 11 months in concrete tanks, the wine achieved the perfect balance of structure and finesse.

## Chemical Analysis

Production: 13,045 bottles produced.

Grape Variety: 100% Cabernet Sauvignon.

Denomination of Origin: Maipo Andes Valley, one and a half hectares of family-owned vineyards.

## Pairing

**Grilled meats:** Flank steak or lamb kebabs.

**Hearty stews:** Beef stew with root vegetables or lamb tagine.

**Earthy dishes:** Mushroom risotto or roasted root vegetables.

**Aged cheeses:** Parmesan or aged Manchego.





# LOF, Syrah

## Description

the grapes were carefully selected to ensure optimal ripeness and flavor. After aging for 12 months in 6th use barrels, followed by 11 months in concrete tanks, this Syrah embodies the perfect balance of fruitiness and complexity.

## Chemical Analysis

Production: 9,686 bottles produced.

Grape Variety: 100% Syrah.

Denomination of Origin: Maipo Andes Valley, one and a half hectares of family-owned vineyards.

## Pairing

**Grilled red meats:** Ribeye steak or lamb chops.

**Rich, savory dishes:** Beef bourguignon or osso buco.

**Hearty, earthy sides:** Roasted root vegetables or mushroom ragout.

**Aged cheeses:** Aged cheddar or gouda.



# Maurizio Garibaldi, Early Harvest

## Description

This wine offers a complex bouquet with fresh notes of roses, cherries, and subtle hints of butter. On the palate, it reveals an elegant character, combining freshness and volume, culminating in a long and refined finish.

## Chemical Analysis

Varieties: 65% Durif, 25% Syrah, 10% Malbec

Alc: 13.8% By Vol.

pH: 3.49

Total Acidity: 6.17 g/l

## Pairing

**Roasted poultry:** Duck breast or herb-roasted chicken.

**Light pasta dishes:** Pasta primavera or linguine with a lemon butter sauce.

**Fruit-forward salads:** Arugula with cherries and goat cheese or mixed greens with strawberries and almonds.

**Soft cheeses:** Brie or camembert.





# Attilio & Mochi, Viogner

## Description

Presenting Tunquen Viogner 2021, a distinctive white wine showcasing the unique terroir of Chile's Casablanca Valley. Grown in the Orrego Arriba area within the valley's "wind corridor," this 100% Viogner varietal reflects the coastal influence of its surroundings.

## Chemical Analysis

- Alcohol: 13.5% By VOL.
- Residual Sugar: 2.0 g/L
- Total Acidity: 6.75 g/L (as tartaric acid)
- pH: 3.6

## Pairing

**Grilled or roasted seafood:** Lobster or scallops.

**Spicy dishes:** Thai or Indian curry with coconut milk.

**Fruit-based salads:** Mango or peach salad.

**Soft cheeses:** Brie or camembert.





# Attilio & Mochi, Sauvignon Blanc

## Description

Bursting with lively acidity and refreshing citrus notes, Tunquen Sauvignon Blanc offers a refreshing palate that embodies the spirit of the Casablanca Valley.

## Chemical Analysis

Alcohol: 14.5% By VOL.  
Residual Sugars: 4.0 g/L  
Total Acidity: 6.6 g/L (as tartaric acid)  
pH: 3.7

## Pairing

**Fresh seafood:** Oysters or grilled shrimp.

**Light salads:** Mixed greens with a citrus vinaigrette or a fennel and orange salad.

**Vegetarian dishes:** Asparagus or cucumber salad.

**Goat cheese:** Fresh chèvre or feta.

