

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.



"Crafted with precision, served with pleasure"





Original Price: \$1980



Bronze Bubble Package

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WINES SPECIFICATIONS



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 Analisis

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.



Le Coq, Family Selection

Description

This wine, crafted from carefully selected grapes from the Limarí Valley, a coastal region known for its high-quality wines, offers a perfect blend of Cabernet Sauvignon, Syrah, and Carménère. The grapes are hand-harvested and meticulously fermented in traditional open tanks. The resulting wine matures in French oak barrels, enhancing its body and intensifying its flavors.

Chemical Analisis

Varieties: Carmenère: 40%, Syrah: 40%, Cabernet Sauvignon: 20% Vintage: 2021 Alcohol: 14.5% By VOL. pH: 3.74

Pairing



- **Grilled or roasted red meats:** Ribeye steak, lamb chops, or beef tenderloin.
- Hearty dishes: Beef stew or braised short ribs.
- Aged cheeses: Aged cheddar, gouda,
- or blue cheese.
- **Rich, savory sauces:** Tomato-based sauces or mushroom reductions

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 Analisis

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.

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 Analisis

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, 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 Analisis

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.

La Palma, Brut

Description

Crafted from 100% Chardonnay grapes. Delight in its attractive freshness, with fruity aromas of citrus, green apple, and grapefruit enticing the senses. On the palate, it offers a refreshing and smooth sensation, showcasing persistent fruit flavors balanced by a well-rounded acidity

Chemical Analisis

Variety: 100% Chardonnay Serve at a temperature between 9°C and 10°C Optimal at 15°C Alc: 12% By VOL Residual Sugar: 5.5 g/L pH: 3.30

Pairing



Grilled seafood: Grilled sea bass or shrimp skewers. Light salads: Citrus and avocado salad or a green apple and fennel salad. Poultry: Herb-roasted chicken or turkey with a citrus glaze. Soft cheeses: Fresh chèvre or mild goat 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 Analisis

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.

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 Analisis

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

MALBEC Cochopool Valley

Parróne

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.



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 Analisis

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

CABEANET SAUVIGNOR

Collatingna Hulley

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 Analisis

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.