



# CASALATTES

## ESTATE BOTTLED



### What we do?

As a family-owned business deeply rooted in our love for high-quality Chilean wine, our commitment is unwavering. Proudly presenting our exquisite wine production and exclusive selection from small producers, our dedication to quality remains steadfast.

### Our mission

At CASALATTES, our mission is to provide a unique and fulfilling experience for every person who enjoys our wines. We believe that wine is more than just a beverage. It is a sensory experience that can evoke emotions and create special moments.

### Our Wine

We take pride in offering a carefully curated selection of wines that represent the essence of Chilean winemaking. Each bottle in our collection is a testament to the dedication and craftsmanship of our partner vineyards and winemakers.







# 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.



# 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..





# 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.





# 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 Analisis

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.





# 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, 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.



# OldVine

## Description

"Oldvine" is a one-of-a-kind wine made exclusively from the ancient País grape variety. These vines were originally introduced by the Spanish Conquerors during periods of the 16th century, and they have stood the test of time for 200+ years. What makes these vines truly remarkable is that they have thrived without the need for artificial irrigation, relying solely on natural rainfall.

## Chemical Analysis

Grape Variety: País

Vintage: 2022

Origin: Itata Valley

Alcohol by Volume: 14% By VOL.

## Pairing

**Roasted or grilled game meats:**

Venison or wild boar.

**Traditional Chilean dishes:** Cazuela or empanadas.

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

**Aged, hard cheeses:** Manchego or pecorino.





# 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 Analysis

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



# Le Coq, Mystique Syrah

## Description

Experience the allure of Mystique Syrah 2022, a captivating expression of the Elqui Andes terroir. Delve into deep, dark fruit aromas of blackberries and plums, accented by subtle hints of black pepper and smoky undertones. On the palate, indulge in rich, velvety flavors of ripe black fruits, intertwined with peppery spice, all supported by a well-balanced structure that culminates in a long, satisfying finish.

## Chemical Analysis

Wine Name: Mystique Syrah  
Variety: Syrah  
Vintage: 2022  
D.O. Elqui Andes

## Pairing

**Grilled or roasted meats:** Beef tenderloin or pork shoulder.  
**Spicy dishes:** Peppercorn steak or spicy barbecue ribs.  
**Hearty stews:** Beef or lamb stew with root vegetables.  
**Smoked cheeses:** Smoked gouda or aged provolone.





# 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.



# 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, 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.



# 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.



# 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.



# Attilio & Mochi, Grenache

## Description

This Grenache exhibits the classic characteristics of the varietal. With its medium-bodied profile and expressive fruit flavors, complemented by a nuanced herbaceousness, this Grenache showcases the essence of a well-crafted wine of its kind.

## Chemical Analysis

Alcohol: 13.5% By VOL.  
Residual Sugars: 2.39 g/L  
Total Acidity: 5.10 g/L (as tartaric acid)  
pH: 3.75

## Pairing

### **Roasted or grilled vegetables:**

Eggplant or bell peppers.

**Light meats:** Grilled chicken or pork tenderloin.

**Mediterranean dishes:** Greek salad or tabbouleh.

**Soft cheeses:** Feta or goat cheese.





# 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.



# 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, Roussanne

## Description

Roussanne offers enticing notes of ripe stone fruits, honeyed aromas, and a distinct floral bouquet. With its balanced acidity and elegant structure, Roussanne is a true testament to the Casablanca Valley's winemaking prowess.

## Chemical Analysis

Alcohol: 12.7% By Vol.  
Residual Sugar: 2.35 g/L  
Total Acidity: 7.35 g/L (as tartaric acid)  
pH: 3.4

## Pairing

**Roasted poultry:** Chicken or duck with a fruit glaze.

**Rich seafood dishes:** Lobster or crab with a creamy sauce.

**Salads with fruit:** Arugula and peach salad or a fig and goat cheese salad.

**Aged cheeses:** Comté or Gruyère.





# 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.



# Infaltable, Carmenere

## 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.





# Infaltable, 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.



# 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.



# 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.





# 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.



# Laureles, Garnacha

## Description

This wine spent 10 months aging in American oak barrels, resulting in a vibrant purple-red color. Its aroma offers a delightful combination of ripe sweet fruit and subtle mineral notes reminiscent of graphite.

## Chemical Analysis

Variety: Garnacha  
Origin: Maipo Valley, CHILE  
Harvest: Manual  
Year: 2019

## Pairing

**Grilled meats:** Ribeye steak or pork chops.

**Savory dishes:** Beef stew or roasted lamb.

**Earthy sides:** Truffle mashed potatoes or roasted root vegetables.

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





# Gran Tempranillo Del Señor

## Description

Gran Tempranillo del Señor 2019 from Maipo Valley, Chile, is a testament to excellence. This Tempranillo spent 10 months aging in American oak barrels, resulting in a garnet red wine with captivating purple notes.

## Chemical Analysis

Variety: Tempranillo

Origin: Maipo Valley, CHILE

Year: 2019

Aging: 10 months in American oak barrels.

## Pairing

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

**Spanish-inspired dishes:** Paella or chorizo stew.

**Rich, savory sides:** Patatas bravas or roasted root vegetables.

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



# Maurizio Garibaldi, Cinsault

## Description

It is a true delight for the senses. On the nose, it welcomes you with fresh, floral, and meaty notes, lifted by hints of prunes and mandarins. In the mouth, this wine truly shines. It boasts a vibrant and savory palate, with firm acidity that gives it a refreshing character.

## Chemical Analysis

Variety: 100% Cinsault

Alc: 11.9% By VOL.

pH: 3.59

Total Acidity: 3.71 g/l

## Pairing

**Grilled meats:** Lamb chops or flank steak.

**Spanish tapas:** Chorizo or jamón ibérico.

**Fruit-infused dishes:** Duck with prune sauce or pork with mandarin glaze.

**Soft cheeses:** Brie or camembert.



# 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.





# Acróbata

## Description

This wine, crafted from a blend of Cabernet Sauvignon, Carmenere, and Syrah grapes from the Colchagua Valley, showcases the best of both the 2015 and 2016 vintages. Traditional vinification methods and aging in new French oak barrels for 12 to 18 months impart depth and complexity to the wine.

## Chemical Analysis

Variety: Blend (60% Cabernet Sauvignon, 30% Carmenere, 10% Syrah)  
Vintage: 2015 and 2016  
Origin: Colchagua Valley  
Alcohol: 13% By VOL.

## Pairing

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

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

**Rich pasta dishes:** Pappardelle with ragu or lasagna.

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



# 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, Rosé

## Description

Characterized by delightful notes of undergrowth and red fruits like raspberries and currants, accompanied by hints of pink grapefruit, floral nuances, and subtle spices. It bursts with flavor, featuring red fruit flavors held together by a fresh and sparkling structure.

## Chemical Analysis

Variety: 100% Pinot Noir

Alc: 11.5% By VOL.

Total Acidity: 5.96 g/l (as tartaric acid)

pH: 3.35

## Pairing

**Grilled poultry:** Herb-marinated chicken or turkey.

**Light salads:** Mixed greens with raspberries and goat cheese or a citrus salad with pink grapefruit.

**Vegetarian dishes:** Stuffed portobello mushrooms or roasted vegetable medley.

**Soft cheeses:** Brie or fresh chèvre.





# Y, Cabernet Sauvignon

## Description

Offering ripe fruit flavors with notes of plum, cassis, and subtle hints of wood. It is concentrated with a smooth and silky texture, featuring elegant tannins and a delicate balance between freshness and maturity.

## Chemical Analysis

Designation of Origin: Peumo, Cachapoal Valley  
Variety: 100% Cabernet Sauvignon  
Alcohol: 14% By VOL.  
Total Acidity: 5.53 g/l (as tartaric acid)  
pH: 3.35

## Pairing

**Roasted or grilled meats:** Filet mignon or pork tenderloin.

**Rich pasta dishes:** Beef ragu or mushroom lasagna.

**Savory sides:** Truffle mashed potatoes or caramelized Brussels sprouts.

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



# Y, Sauvignon Blanc

## Description

This wine offers a fruity, fresh, and clean nose with hints of grapefruit, red currants, green apples, tomato leaves, and a touch of pepper. It exhibits floral aromas with an underlying gunflint note.

## Chemical Analysis

Designation of Origin: Peumo, Cachapoal Valley  
Variety: 100% Sauvignon Blanc  
Alcohol: 12% By VOL.  
Residual Sugar: 2 g/l  
Total Acidity: 6.5 g/l (as tartaric acid)  
pH: 3.32

## Pairing

**Grilled seafood:** Shrimp skewers or seared scallops.

**Fresh salads:** Mixed greens with grapefruit segments and a light vinaigrette or a tomato and mozzarella salad.

**Light vegetarian dishes:** Grilled asparagus or roasted bell peppers.

**Soft cheeses:** Goat cheese or feta



# La Palma, Sauvignon Blanc

## Description

This wine presents a fresh and fruity profile with notes of citrus, pineapples, white peaches, and grapefruits. It also features hints of fresh herbs and red currants. It is exceptionally fresh, juicy, and citrusy, with a notable acidity and a lingering finish.

## Chemical Analysis

Designation of Origin: Peumo, Cachapoal Valley

Variety: 100% Sauvignon Blanc

Alc: 13% By VOL.

Residual Sugar: 1.7 g/l

Total Acidity: 6.34 g/l (as tartaric acid)

pH: 3.32

## Pairing

**Grilled seafood:** Lemon herb shrimp or grilled sea bass.

**Crisp salads:** Arugula and citrus salad or a mixed green salad with white peaches.

**Light vegetarian dishes:** Zucchini noodles with fresh herbs or a vegetable stir-fry.

**Soft cheeses:** Fresh chèvre or burrata.





# La Palma, Rosé

## Description

This wine offers enticing aromas of wild strawberries, red cherries, and rose petals with a floral finish. On the palate, it features smooth, acidic strawberries with notes of red apple, raspberry, and pears.

## Chemical Analysis

Designation of Origin: Peumo, Cachapoal Valley  
Blend: 50% Cabernet Franc, 20% Syrah, 10% Malbec, 15% Pinot Grigio, and 5% Pinot Noir  
Alcohol: 13% By VOL.  
Residual Sugar: 1.73 g/l  
Total Acidity: 5.41 g/l (as tartaric acid)  
pH: 3.43

## Pairing

**Light poultry dishes:** Grilled chicken with a strawberry balsamic glaze or turkey breast.

**Fresh salads:** Spinach and strawberry salad or a mixed greens salad with red apples and walnuts.

**Vegetarian dishes:** Roasted beet and goat cheese salad or a vegetable tart.

**Soft cheeses:** Brie or camembert.



# Don Reca, Cuvée

## Description

This wine offers an enveloping palate with depth and a delightful texture. It presents a long and expressive profile, showcasing a strong sense of its terroir.

## Chemical Analysis

Varieties: Cabernet Franc: 29%, Syrah: 25%,  
Merlot: 25%, Carmenère: 14%, Petit Verdot: 7%  
Alcohol: 14% By VOL.  
Total Acidity: 5.83 (as tartaric acid)  
pH: 3.42  
Residual Sugar: 2.43 g/l

## Pairing

**Grilled meats:** Lamb chops or filet mignon.

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

**Rich pasta dishes:** Pappardelle with a rich mushroom sauce or beef ragu.

**Aged cheeses:** Aged gouda or Parmigiano-Reggiano.



# 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.



# 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 Analysis

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.











CASALATTES

ESTATE BOTTLED

