

# FIVE LATITUDES

*Caberten Sauvignon*

CHILE



**VARIETY:** Cabernet Sauvignon

**WINEMAKER:** Claudio Gonçalves

**APPELLATION:** D.O. Valle Central

**BOTTLING:** Estate bottled

## VINEYARDS AND TERROIR

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets a superb sunlight exposition.

## VINIFICATION

The grapes were harvested by hand in mid-April. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

## NOTES FROM OUR WINEMAKER

Our Cabernet Sauvignon has a rich and concentrated ruby-red colour. Its aromas remind us of fresh red cherries. Elegant with good balance. Its tannins are soft and mature. A great choice to match with red meats, fine herbs based dishes or mature cheeses.

## RECOMMENDED SERVING TEMPERATURE

Serving temperature between 16° - 18°C

## ANALYTICAL DATA

Alcohol

12.5%

# FIVE LATITUDES

*Chardonnay*  
CHILE



**VARIETY:** Chardonnay

**WINEMAKER:** Claudio Gonçalves

**APPELLATION:** D.O. Valle Central

**BOTTLING:** Estate bottled

## VINEYARDS AND TERROIR

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets a superb sunlight exposition.

## VINIFICATION

The Chardonnay grapes were harvested early in the morning in mid-March. We used only the low pressure to ferment in stainless steel tanks with selected yeasts at temperatures ranging from 12° to 14°C during a twenty-days period allowing the extraction of varietal aromas. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

## NOTES FROM OUR WINEMAKER

Our Chardonnay has a medium lemon yellow color. On the nose, it has prominent aromas of pineapple and ripe peach. In the palate is balanced and its flavors remind us of tropical fruits. It has a great finish and a fresh structure. It matches appetizers, green salads, seafood, poultry and young cheeses

## RECOMMENDED SERVING TEMPERATURE

Serving temperature between 14° - 16°C

## ANALYTICAL DATA

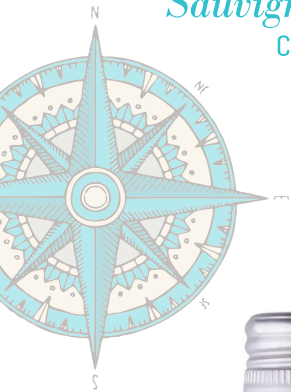
Alcohol

12.5%



# FIVE LATITUDES

*Sauvignon Blanc*  
CHILE



**VARIETY:** Sauvignon Blanc

**WINEMAKER:** Claudio Gonçalves

**APPELLATION:** D.O. Valle Central

**BOTTLING:** Estate bottled

## VINEYARDS AND TERROIR

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets a superb sunlight exposition.

## VINIFICATION

The Sauvignon blanc grapes were harvested by hand early in the morning on early March. We used only the low pressure to ferment in stainless steel tanks with selected yeasts at temperatures ranging from 12° to 14°C during a twenty-day period, allowing the extraction varietal aromas. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

## NOTES FROM OUR WINEMAKER

Our Sauvignon Blanc has a light yellow color with greenish tones. Its prominent aromas of lime, grapefruit and gooseberry fruit blend harmoniously with floral notes. In the mouth is crispy, refreshing and long-lasting. It matches appetizers, ceviche, seafood and green salads.

## RECOMMENDED SERVING TEMPERATURE

Serving temperature between 14° - 16°C

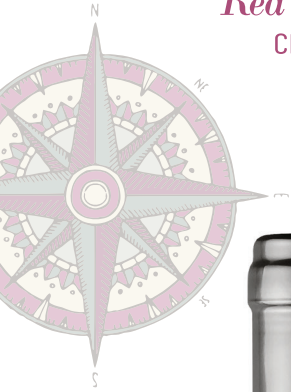
## ANALYTICAL DATA

Alcohol

12.5%

# FIVE LATITUDES

*Red Blend*  
CHILE



**VARIETY:** Red Wine

**WINEMAKER:** Claudio Gonçalves

**APPELLATION:** D.O. Valle Central

**BOTTLING:** Estate bottled

## VINEYARDS AND TERROIR

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

## CLIMATE

The Villa Alegre region of Chile has a Mediterranean- style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

## VINIFICATION

The red grapes were harvested by hand in mid-April. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wine is stabilized and filtered carefully to keep all the fruit.

## NOTES FROM OUR WINEMAKER

Our red wine has a light ruby colour. On the nose, it has fresh fruits and cherries notes. Elegant with good balance. Its tannins are soft and mature. A great choice to match with red soft meats, spaghetti or soft cheeses.

## RECOMMENDED SERVING TEMPERATURE

Serving temperature between 17° - 18°C

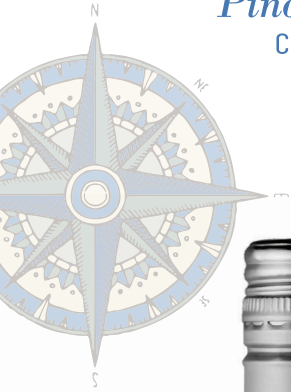
## ANALYTICAL DATA

Alcohol

12%

# FIVE LATITUDES

*Pinot Noir*  
CHILE



**VARIETY:** Pinot Noir

**WINEMAKER:** Sergio Correa Undurraga

**APPELLATION:** D.O. Valle Central

**BOTTLING:** Estate bottled

## VINEYARDS AND TERROIR

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets a superb sunlight exposition.

## VINIFICATION

The grapes were harvested at the end of March. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

## NOTES FROM OUR WINEMAKER

Our Pinot Noir has a rich and pale ruby-red colour with terracota rims. On the nose, it has strawberries, cherries and smokey tones. Elegant with good balance. Its tannins are soft and mature. A great choice to match with white meats, smoked salmon, grilled mushrooms, fine herbs based dishes or grilled vegetables.

## RECOMMENDED SERVING TEMPERATURE

Serving temperature between 15° - 17°C

## ANALYTICAL DATA

Alcohol

13%

# FIVE LATITUDES

*Pinot Grigio*  
DELLE VENEZIE - D.O.C  
ITALY



**VARIETY:** Pinot Grigio

**WINEMAKER:** Dacastello Vini Pregiati

**APPELLATION:** Veneto D.O.C. Venezia

**BOTTLING:** Estate bottled

## VINEYARDS AND TERROIR

Pinot Grigio 100%, Veneto

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## VINIFICATION

The winemaking practise of Pinot Grigio begins by soft-pressing the grapes and immediately cooling the must, which is then fermented at a controlled temperature by means of selected varietal yeasts. During the first stage of vinification it undergoes maceration on the skins for a few hours at 10°C with the goal of extracting colouring elements. Once fermentation is complete, the wine is left to rest on its own yeasts in steel containers for the ageing process to take place. Careful clarifying and filtering operations , aimed at obtaining a more pleasant, well-orchestrated wine, are carried out before bottling.

## RECOMMENDED SERVING TEMPERATURE

Serving temperature between 10° - 12°C

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## ANALYTICAL DATA

Alcohol

12,5%

