

# LA PRENSA

CABERNET  
SAUVIGNON



**COUNTRY:** Chile

**VARIETAL:** Cabernet Sauvignon

**REGION:** D.O. Central Valley

**VINTAGE:** 2020

**SIZE:** 750 ml

**BRAND:** La Prensa

## TASTING NOTES

**Color:** rich and concentrated ruby-red color.

**Nose:** notes of fresh red cherries and ripe strawberries.

**Palate:** elegant, with good balance. Soft and mature tannins. Good structure, smooth, with a very pleasant finish.

**Pairings:** enjoy with red meats, fine herbs based dishes or mature cheeses  
We recommend to serve it at 16° to 18°C.

## VINEYARD

Our vineyards are located in Villa Alegre, in Maule Valley, one of the main regions of Central Valley. We have a mediterranean climate, with 735 mm of rain per year, and very sunny and dry summers. The vines grow in alluvial soils, composed mainly by clay and sand. The great range of temperature between day and night allows our grapes to develop ripe tannins, rich aromas and high concentrated flavors.

## WINEMAKING

Harvest in mid-April. Fermentation in stainless steel tanks with selected yeasts at controlled temperatures ranging from 26° to 28°C for 7 days. Stabilization, filtration and bottling.

## ANALYTICAL DATA

Alcohol

12.50%

# LA PRENSA

## CHARDONNAY



**COUNTRY:** Chile

**VARIETAL:** Chardonnay

**REGION:** D.O. Central Valley

**VINTAGE:** 2020

**SIZE:** 750 ml

**BRAND:** La Prensa

### TASTING NOTES

**Color:** medium lemon yellow color.

**Nose:** notes of tropical fruits such as pineapple and ripe peach.

**Palate:** well balanced, good structure, smooth and with a great finish.

**Pairings:** enjoy with appetizers, green salads, seafood, poultry and young cheeses.

We recommend to serve it at 14° to 16°C.

### VINEYARD

Our vineyards are located in Villa Alegre, in Maule Valley, one of the main regions of Central Valley. We have a mediterranean climate, with 735 mm of rain per year, and very sunny and dry summers. The vines grow in alluvial soils, composed mainly by clay and sand. The great range of temperature between day and night allows our grapes to develop ripe tannins, rich aromas and high concentrated flavors.

### WINEMAKING

Harvest in mid-March, during the early morning. Fermentation with selected yeasts at low pressure in stainless steel tanks, at controlled temperatures ranging from 12° to 14°C, for 20 days. This allows the extraction of the typical aromas of this varietal. Stabilization, filtration and bottling.

### ANALYTICAL DATA

Alcohol

12.50%

# LA PRENSA

## MERLOT



**COUNTRY:** Chile

**VARIETAL:** Merlot

**REGION:** D.O. Central Valley

**VINTAGE:** 2020

**SIZE:** 750 ml

**BRAND:** La Prensa

### TASTING NOTES

**Color:** bright ruby-violet color.

**Nose:** abundant notes of ripe red fruits and spicy hints.

**Palate:** sweet and velvety tannins, with a long and lingering finish.

**Pairings:** enjoy with roast red meats, fresh cheese, rosemary chicken or your favorite pasta.

We recommend to serve it at 16° to 18°C.

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### VINEYARD

Our vineyards are located in Villa Alegre, in Maule Valley, one of the main regions of Central Valley. We have a mediterranean climate, with 735 mm of rain per year, and very sunny and dry summers. The vines grow in alluvial soils, composed mainly by clay and sand. The great range of temperature between day and night allows our grapes to develop ripe tannins, rich aromas and high concentrated flavors.

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### WINEMAKING

Harvest on late March. Fermentation in stainless steel tanks with selected yeasts at controlled temperatures ranging between 26° to 28°C, for 7 days. Stabilization, filtration and bottling.

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### ANALYTICAL DATA

Alcohol

12.50%

# LA PRENSA

## PINOT GRIGIO



**COUNTRY:** Italy

**VARIETAL:** Pinot Grigio

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

**VINTAGE:** 2019

**SIZE:** 750 ml

**BRAND:** La Prensa

### TASTING NOTES

Pale yellow color with golden hues. On the nose, this wine has notes of citrus and pears. Crisp and dry on the palate, with a smooth and silky finish. Enjoy with seafood or on its own. We recommend to serve it at 10° - 12°C.

### WINEMAKING

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 completed, the wine is left to rest on its own yeasts in steel containers for the aging process to take place. Careful clarifying and filtering operations, aimed at obtaining a more pleasant, well-orchestrated wine, are carried out before bottling.

### ANALYTICAL DATA

Alcohol

12.50%

# LA PRENSA

## SAUVIGNON BLANC



**COUNTRY:** Chile

**VARIETAL:** Sauvignon Blanc

**REGION:** D.O. Central Valley

**VINTAGE:** 2020

**SIZE:** 750 ml

**BRAND:** La Prensa

### TASTING NOTES

**Color:** light yellow with greenish hues.

**Nose:** notes of green apples, lime, grapefruit and gooseberry fruit, combined with floral notes.

**Palate:** crispy and refreshing, with good acidity and a touch of minerality.

**Pairings:** enjoy with appetizers, green salads, ceviche or sushi.

We recommend to serve it at 14° to 16°C.

### VINEYARD

Our vineyards are located in Villa Alegre, in Maule Valley, one of the main regions of Central Valley. We have a mediterranean climate, with 735 mm of rain per year, and very sunny and dry summers. The vines grow in alluvial soils, composed mainly by clay and sand. The great range of temperature between day and night allows our grapes to develop ripe tannins, rich aromas and high concentrated flavors.

### WINEMAKING

Manual harvest in early March, during the early morning. Fermentation with selected yeasts at low pressure in stainless steel tanks, at controlled temperatures ranging from 12° to 14°C, for 20 days. This allows the extraction of the typical aromas of this varietal. Stabilization, filtration and bottling.

### ANALYTICAL DATA

Alcohol

12.50%