



ESPĪRITU
de CHILE

Intrépido

RESERVA

Venturing into untamed nature requires strong character and personality. Intrépido makes an invitation to discover Chile's flagship varieties by embarking on a fascinating journey through the flavors of this land. Perfect to share the experiences of your most recent adventure.

MALBEC

ORIGIN

The grapes used in this Malbec were sourced from the Curicó valley, one of Chile's valleys with the richest winegrowing tradition. The vineyards are close to the Andes, between 500 and 700 meters above sea level.

VINIFICATION

The grapes for this Malbec were carefully harvested and vinified. The fermentation temperature was kept between 25 ° C and 27 ° C to keep fresh aromas, softness and intensity. Once the fermentation was finished, 50% was aged for 8 months in French and American barrels of 3 and more uses, while the remaining 50% was aged in stainless steel tanks to preserve the aromas of blackberries and black plums.

TASTING NOTES

This Malbec has an intense and deep ruby red color. Nose highlights the aromas of blackberry, plums and berries, followed by aromas of pepper and soft hints of chocolate. In the mouth it is round in tannins but at the same time very generous in flavors. Its final balanced structure, broad with a good barrel presence.

PAIRING SUGGESTIONS

It goes perfectly with all kinds of roasts and mature cheeses. It also combines very well with stews.

EXPLORE. ENJOY.
EXPLORE
AGAIN.

That is ESPĪRITU DE CHILE.

A permanent invitation to live one-of-a-kind experiences connected with nature. This is the spirit that lives in each one of our wines, all of them crafted to enjoy while you wait for your next adventure.

TECHNICAL INFORMATION

GRAPE VARIETIES 
85% Malbec
15% Other Varieties

APPELLATION 
Curicó valley

SERVING TEMPERATURE 
16 -18° C

ALCOHOL CONTENT 
14% vol.

RESIDUAL SUGAR 
5.0 g/l

PH
3.52 g/l

WINEMAKER
Jon Usabiaga

