



ESPĪRITU
de CHILE


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:

60% Carignan 
30% País
10% Cinsault

APPELLATION: 
Maule Valley

SERVING TEMPERATURE: 
15 - 18°C

ALCOHOL CONTENT: 
13.0%

RESIDUAL SUGAR: 
2.5g/l

PH:
3,6

ACIDITY:
5.0 gr/L

WINEMAKER:
Jon Usabiaga



Intrépido Patrimonial 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.

Intrépido Patrimonial Red Blend

ORIGIN:

The grapes for this wine are sourced from Maule. For hundreds of years this valley has been home to the most emblematic varieties of Chile's wine industry, thus developing a winemaking tradition and ancestral customs which remain relevant to this day.

VINIFICATION:

The grapes in this Red Blend were carefully harvested and vinified. Fermentation took place under controlled temperature conditions between 25 and 27°C to preserve the freshness, smoothness and intensity of aromas. Following fermentation, 50% of the blend was aged in third fill or older French and American oak barrels for six months and the remainder was aged in stainless steel vats to preserve its fruity aromas.

TASTING NOTE:

This red blend delivers aromas of berry jam in well-balanced harmony with spicy aromas of nutmeg, clove and licorice. Fresh and gentle on the palate with fruit-driven finish.

PAIRING SUGGESTIONS:

An ideal wine to accompany lean meats, game birds and pasta with white truffle or mushroom-based sauces.