



ESPÍRITU  
de CHILE

EXPLORE. ENJOY.  
EXPLORE  
AGAIN.

That is ESPÍRITU 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   
100% Cabernet Sauvignon

APPELLATION   
Maipo valley

SERVING TEMPERATURE   
18°C

ALCOHOL CONTENT   
14.0% vol.

RESIDUAL SUGAR   
3,8 g/l

PH  
3.6

ACIDITY  
5.0 g/l



## Explorador

Let's go out in search of the signature variety of Chile's best wine valleys. A true journey through a world of new aromas and flavors. An experience that will put your adventurous spirit to the test.

### CABERNET SAUVIGNON

#### ORIGIN

The Cabernet Sauvignon grapes used in this wine come from carefully selected vineyards from the Maipo valley, where excellent weather and soil conditions give fruit to the best specimens of this variety.

#### VINIFICATION

Grapes are handpicked in early April and then transferred to fermentation tanks. The wine was aged in American and French oak barrels for 12 months for added complexity.

#### TASTING NOTES

This wine features a deep and intense ruby red color. Complex in the nose, it reveals fruity notes such as cherry and blackberry intertwined with sweet and spicy aromas of black pepper and mocha from the barrel. Sweet and juicy in the mouth with good structure and ripe, smooth tannins.

#### PAIRING SUGGESTIONS

Ideal to accompany red meats, ripened cheeses, and dried fruits.

WINEMAKER  
Jon Usabiaga