



ESPIRITU
de CHILE



EXPLORE. ENJOY.
EXPLORE
AGAIN.

That is ESPIRITU 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% Carménère
15% Other varieties

APPELLATION 


Curicó valley

SERVING TEMPERATURE 

16 -18° C

ALCOHOL CONTENT 

13,5% vol.

RESIDUAL SUGAR 

3,8 g/l

PH:
3,6 g/l

ACIDITY:
5 g/l

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.

CARMÉNÈRE

ORIGIN

The grapes used in this Carménère 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 Carménère 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 eight months and the remainder was aged in stainless steel vats to preserve fruity aromas.

TASTING NOTES

This Carménère reveals a deep cherry red color. The nose offers strawberry, pepper and clove aromas and the palate is balanced, sharp and juicy.

PAIRING SUGGESTIONS

Marries well with spicy dishes, pasta, and white meats.

WINEMAKER

Jon Usabiaga