



Excellent results in Sommelier Wine Awards

In this competition, which is held in U.K. each year and judged by expert sommeliers, we gave an outstanding performance...



Gold Medals

Pionero Sauvignon Blanc 2009, Casablanca Valley

Colour: Luminous, pale greenish-yellow.

Aroma: Tropical fruits and zesty gooseberry.

Flavour: Deliciously fruity followed by a crisp, clean finish.

Match Food: Aperitif, seafood, sushi and salads.



Silver Medals

Pionero Merlot 2008, Rapel Valley

Colour: An intense violet.

Aroma: blackberries, green pepper, blueberries, chocolate and coffee.

Flavour: Notes of fresh herbs and spice with a soft rounded finish.

Match Food: Italian dishes.



Reserva Merlot 2007, Maipo Valley

Colour: Intense violet-red.

Aroma: Ripe plum and wild blackberries.

Flavour: Smooth and seductive fruit, hints of bittersweet dark chocolate.

Match Food: White meats, pasta dishes and white cheeses.



Reserva Pinot Grigio 2009, Casablanca Valley

Colour: Pale pinkish-yellow with distinctive touches of grey.

Aroma: Red apples and orange blossom.

Flavour: Fresh, sweet, juicy fruit and a balanced body.

Match Food: Thai dishes, roast vegetables and lightly grilled fish.



Reserva Pinot Noir 2008, Casablanca Valley

Colour: Brilliant ruby-red.

Aroma: Wild strawberries and roses.

Flavour: Medium bodied with sweet and delicate flavour of maraschino cherries.

Match Food: Grilled salmon, white meats and white cheeses.



Gran Reserva Cabernet Sauvignon 2007, Maipo Valley

Colour: An intense, deep red with touches of ruby.

Aroma: Fresh berries, blackcurrant liqueur, dark chocolate and vanilla.

Flavour: Fruity, with a full complex body and a long, velvety smooth finish.

Match Food: Red meats, hearty casseroles, game and mature cheeses.



Alameda Merlot 2009, from the Rapel Valley, was also awarded a resplendent Gold Medal, confirming its excellent quality-price ratio.

