

OUR LATEST RECOGNITIONS...



Concours
Mondial



(Chile) 2011

Gold Medal

Edición Limitada Sauvignon Blanc 2009

This wine comes from El Ensueño in Casablanca, which has sandy soils, low fertility and a cold, maritime climate. The clones used are numbers 1 and 5 from Davis, California, the first of them contributing aromatic intensity and the second, weight and structure.

Colour: brightly shining straw-yellow with hints of gold.

Aroma: honey and orange-blossom melted into white fruits. Lightly toasted and elegant.

Flavour: feels fresh and complex with some notes of grapefruit and honey. Its structure gives it good ageing potential.

Match food: ideal to accompany haute cuisine in seafood.



WINE ENTHUSIAST (USA) Issue December 2011
MAGAZINE

91 points

Edición Limitada Golden Harvest Sauvignon Blanc 2007

This wine originates in El Ensueño, located in the coldest sector of the Casablanca Valley, which is at the same time the area most subject to morning mists. These are responsible for increasing the relative humidity during the ripening period, leading to the development of Botrytis Cinerea. This noble fungus slowly dehydrates the grapes, producing a notable concentration with the advance of autumn.

Colour: intense, luminous golden-yellow, syrupy and dense.

Aroma: reminiscent of orange-blossom, magnolias and the fruit of apricots, quinces and dried peaches, candied papayas and white melon honey.

Flavour: a delicious, dense feeling of sweetness, combined with a fresh taste of fruits and complex preserves. It is a broad, generous, appetising wine, noble and complex as the honey of kings.

Match food: foie gras and blue cheeses such as Roquefort and Saint Agur.

90 points - Best Buy

Gran Reserva Syrah 2008

This wine is from La Concordia vineyard in Cauquenes, in the Maule Valley, where the soils are granitic in type with terracotta clay and the climate is hot and dry. These conditions provide an ideal environment for growing reds that are structured, long and persistent.

Colour: deep, intense red with shades of violet, shining and luminous.

Aroma: fresh herbs, black pepper, red and black fruits, plums, blackberries and some meaty aromas, toasted with notes of vanilla and fudge.

Flavour: this is a good-bodied wine, structured, with pleasant, complex flavours, potency, sweet tannins, a refreshing, balanced acidity and long persistence.

Match food: small game, lamb, wild boar and red meats in general.