

Wines of Chile

Cerro Nevado Carmenere

The essence of the Andes is revealed in the Cerro Nevado range of wines. Our grapes are grown on high, well-protected land near the mountain range, ripening slowly under the sun in mineral-rich soils. The result is fruity reds of exceptional quality from Chile's Central Valley, a region renowned for wines of unique complexity and elegance.

V-LABEL INTERNATIONAL V-LABEL.COM

VEGAN

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY **Carmenere**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 15-17ºC.**

Tasting Notes

The wine displays a bouquet of ripe forest fruits with subtle hints of black pepper and a delicate vegetal note of red pepper. On the palate, it presents a well-balanced structure with smooth, polished tannins. Its medium volume gives a sensation of fullness, while the finish is persistent and pleasant, leaving a memory of ripe fruit and spices.

Food Pairing

It goes well with cured cheeses, lamb stews and red meats such as sirloin steak with pepper.

Technical Information

Grapes are hand picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures) to express the maximum the extraction of fruit aromas and soft tannins. After fermentation, a post-fermentation maceration is carried out to obtain a mature, complex and elegant wine with a soft, round palate.



Wines of Chile

Cerro Nevado Cabernet Sauvignon

The essence of the Andes is revealed in the Cerro Nevado range of wines. Our grapes are grown on high, well-protected land near the mountain range, ripening slowly under the sun in mineral-rich soils. The result is fruity reds of exceptional quality from Chile's Central Valley, a region renowned for wines of unique complexity and elegance

V-LABEL INTERNATIONAL V-LABEL.COM

VEGAN

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY **Cabernet Sauvignon**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 15-17ºC**

Tasting Notes

Deep red in colour with aromas of blackberries and blackcurrants, this wine has a palate rich in dark fruit flavours with a long finish and subtle hints of spice.

Food Pairing

Perfect with grilled meats, game and mature cheeses.

Technical Information

Grapes are hand-picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures). Fermentation takes place at moderate temperatures (26° to 27°C) to express the maximum aromatic potential and colour of the grape. After the malolactic fermentation the wine remains in contact with fine lees for a few months to preserve an intense fruit character, concentration and softness.



Wines of Chile

Cerro Nevado Merlot

The essence of the Andes is revealed in the Cerro Nevado range of wines. Our grapes are grown on high, well-protected land near the mountain range, ripening slowly under the sun in mineral-rich soils. The result is fruity reds of exceptional quality from Chile's Central Valley, a region renowned for wines of unique complexity and elegance

V-LABEL INTERNATIONAL V-LABEL.COM

VEGAN

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY	STYLE
Merlot	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5%	**Between 15-17ºC**

Tasting Notes

Rich purple in colour, this wine has aromas of plum, while flavours of dark red fruit and damson linger on the palate, finishing with a touch of spice.

Food Pairing

A perfect accompaniment to beef, game (deer or venison), rice, pork and lamb dishes.

Technical Information

Grapes are hand picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures) to express the maximum the extraction of fruit aromas and soft tannins. After fermentation, a post-fermentation maceration is carried out to obtain a mature, complex and elegant wine with a soft, round palate.



Wines of Chile

Cerro Nevado Chardonnay

The grapes come from the Aconcagua Valley, one of Chile's main wine-growing areas. The climatic conditions are similar to those of the Mediterranean area, with hot, dry summers and short, mild winters. Due to its proximity to the sea, there is permanent humidity with morning mists, which leads to slow ripening and high quality wines.

V-LABEL INTERNATIONAL
V-LABEL.COM
VEGAN

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY	STYLE
Chardonnay	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5 %	**Between 8-10ºC**

Tasting Notes

Pale lemon in colour with fruity aromas. The palate has zesty citrus and yellow melon notes with a lovely richness and weight.

Food Pairing

The perfect accompaniment to seafood dishes, Japanese food and soft cheeses.

Technical Information

Grapes are harvested when they are at just the right point of maturity to express the full potential of the famous Chardonnay grapes of the Aconcagua Valley. After destemming, grapes are cooled down (below 13º for more than 20 days) to prevent fermentation from starting too soon and enhance fruit concentration. The wine remains in contact with fine lees for 60 days to enhance its body and flavour.



Wines of Chile

Cerro Nevado Sauvignon Blanc

The grapes come from the Aconcagua Valley, one of Chile's main wine-growing areas. The climatic conditions are similar to those of the Mediterranean area, with hot, dry summers and short, mild winters. Due to its proximity to the sea, there is permanent humidity with morning mists, which leads to slow ripening and high quality wines.

V-LABEL INTERNATIONAL V-LABEL.COM

VEGAN

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY **Sauvignon Blanc**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Betweeen 8-10ºC**

Tasting Notes

Pale lime with herbaceous aromas. On the palate there are lots of fresh citrus notes and tropical fruit. Crisp and lively with an elegant finish.

Food Pairing

Ideal for all fish and seafood, and pasta and rice salads.

Technical Information

The grapes are harvested at their optimum ripening moment to obtain a balanced wine with the exact levels of acidity and sugar. The must goes through a cold pre-fermentation maceration period of about 6 hours. Fermentation takes place at a controlled temperature of 14-16ºC in stainless steel tanks for 15-17 days. The process continues during a short aging period on the lees, giving rise to an elegant, fresh and fruity wine.