



PURO RESERVA

## CABERNET SAUVIGNON



### BOTTLE

Burdeos Cónica  
Baja Pesada  
Cork Capacity: 750 cc  
High: 298 mm  
Diameter: 81.8 mm  
Weight: 580 gr



### CAP

Complex with logo



### CORK

Primera Natural VO  
45 x 24 mm.



**Appellation:** D.O. Curico Valley

产区：智利 库里科谷



**Winemaker:** Paula Bottero

酿酒师：Paula Bottero



**Estate Bottled**

原产地灌装



**Alcohol:** 13,5%

酒精度:13,5%

### VINEYARDS

The grapes come from our estate vineyards in Curico, 200 km down south of Santiago in the middle of the vast Central Valley. The soil derives from volcanic ashes and alluvial origin, and the vineyards have an excellent exposure to the sun light. All these conditions allow us to produce concentrated grapes, to express great color and aroma into elegant wines.

### 葡萄园

酿酒葡萄采摘自我们在库里科谷的自有园地，其位于圣地亚哥以南200公里，地处广阔的中央山谷的中心地带。土壤来源于火山灰及冲积层，整个园区长期沐浴在充足的阳光照射下，为培育优质葡萄提供了良好的先决条件，再经酿酒师之手，打造出色泽丰满，香气怡人的优雅葡萄酒。

### VINIFICATION

The grapes were harvested by hand at the end of April. In order to extract color and aromas the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a seven-days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then aged in oak barrels for eight months to keep the balance of the fruit and oak. It is bottled without filtering to maintain its character.

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿8个月，使水果芳香和橡木气息达到平衡。最后不经过滤直接装瓶，以保留其风味特点。

### NOTES FROM OUR WINEMAKER

Our Cabernet Sauvignon Reserva has an intense red ruby color. It is a good sample of a complex wine, aromas of ripe fruits with hints of hazelnut and chocolate. It is a powerful and concentrated wine with elegant tannins. It matches fantastic with red meats, beef, spicy food and mature cheeses.

### 酿酒师品评

此款珍藏级赤霞珠呈现强烈的红宝石色，风味复杂，具有成熟水果芳香并伴有榛子和巧克力的味道，口味醇厚，单宁优雅。非常适合搭配红肉、牛肉、辛辣食物和成熟奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15°-17°C

### 适饮温度

15°-17°C

VICUSORBIS winery



# PURO RESERVA

## MERLOT



### BOTTLE

Burdeos Cónica  
Baja Pesada  
Cork Capacity: 750 cc  
High: 298 mm  
Diameter: 81,8 mm  
Weight: 580 gr



### CAP

Complex with logo



### CORK

Primera Natural VO  
45 x 24 mm.



**Appellation:** D.O. Curico Valley

产区：智利 库里科谷



**Winemaker:** Paula Bottero

酿酒师：Paula Bottero



**Estate Bottled**

原产地灌装



**Alcohol:** 13,5%

酒精度:13,5%

### VINEYARDS

The grapes come from our estate vineyards in Curico, 200 km down south of Santiago in the middle of the vast Central Valley. The soil derives from volcanic ashes and alluvial origin, and the vineyards have an excellent exposure to the sun light. All these conditions allow us to produce concentrated grapes, to express great color and aroma into elegant wines.

### 葡萄园

酿酒葡萄采摘自我们在库里科谷的自有园地，其位于圣地亚哥以南200公里，地处广阔的中央山谷的中心地带。土壤来源于火山灰及冲积层，整个园区长期沐浴在充足的阳光照射下，为培育优质葡萄提供了良好的先决条件，再经酿酒师之手，打造出色泽丰满，香气怡人的优雅葡萄酒。

### VINIFICATION

The grapes were harvested by hand at the end of April. In order to extract color and aromas the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a seven-days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then aged in oak barrels for eight months to keep the balance of the fruit and oak. It is bottled without filtering to maintain its character.

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿8个月，使水果芳香和橡木气息达到平衡。最后不经过滤直接装瓶，以保留其风味特点。

### NOTES FROM OUR WINEMAKER

Our Merlot Reserva has an intense red dark color. It is a complex wine with aromas of dry fruits and truffle. In mouth is spicy and an elegant. Its tannins are soft with a pleasant and silky aftertaste. A great match with pasta, lightly spiced red meats and soft cheeses.

### 酿酒师品评

此款珍藏级梅洛颜色呈深红色，带有干果和松露的香味，迷人优雅。单宁柔软，口感顺滑，回味无穷。适合搭配意大利面、微辣的红肉和软奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15°-17°C

### 适饮温度

15°-17°C



PURO RESERVA

## CARMENERE



### BOTTLE

Burdeos Cónica  
Baja Pesada  
Cork Capacity: 750 cc  
High: 298 mm  
Diameter: 81,8 mm  
Weight: 580 gr



### CAP

Complex with logo



### CORK

Primera Natural VO  
45 x 24 mm.



**Appellation:** D.O. Curico Valley

产区：智利 库里科谷



**Winemaker:** Paula Bottero

酿酒师：Paula Bottero



**Estate Bottled**

原产地灌装



**Alcohol:** 13,5%

酒精度:13,5%

### VINEYARDS

The grapes come from our estate vineyards in Curico, 200 km down south of Santiago in the middle of the vast Central Valley. The soil derives from volcanic ashes and alluvial origin, and the vineyards have an excellent exposure to the sun light. All these conditions allow us to produce concentrated grapes, to express great color and aroma into elegant wines.

### 葡萄园

酿酒葡萄采摘自我们在库里科谷的自有园地，其位于圣地亚哥以南200公里，地处广阔的中央山谷的中心地带。土壤来源于火山灰及冲积层，整个园区长期沐浴在充足的阳光照射下，为培育优质葡萄提供了良好的先决条件，再经酿酒师之手，打造出色泽丰满，香气怡人的优雅葡萄酒。

### VINIFICATION

The grapes were harvested by hand at the end of April. In order to extract color and aromas the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a seven-days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then aged in oak barrels for eight months to keep the balance of the fruit and oak. It is bottled without filtering to maintain its character.

### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿8个月，使水果芳香和橡木气息达到平衡。最后不经过滤直接装瓶，以保留其风味特点。

### NOTES FROM OUR WINEMAKER

Our Carmenere Reserva has an intense dark red color. Elegant and fruity, with touches of berries, ripe plums, chocolate and pepper notes. It is well balanced between the fruit and oak. We call it round and silky. Perfect for pasta, mature cheeses and poultry.

### 酿酒师品评

此款珍藏级佳美娜呈深红色，优雅富含果味，具有浆果，成熟李子，巧克力和胡椒的芳香气息。水果气息和橡木风味完美融合，酒体均衡口感丝滑圆润。适合搭配意大利面、成熟奶酪和禽类菜肴。

### RECOMMENDED SERVING TEMPERATURE

Between 15°-17°C

### 适饮温度

15°-17°C

VICUSORBIS winery



PURO RESERVA

## SAUVIGNON BLANC



### BOTTLE

Burdeos Cónica  
Baja Pesada  
Cork Capacity: 750 cc  
High: 298 mm  
Diameter: 81,8 mm  
Weight: 580 gr



### CAP

Complex with logo



### CORK

Primera Natural VO  
45 x 24 mm.



**Appellation:** D.O. Curico Valley

产区：智利 库里科谷



**Winemaker:** Paula Bottero

酿酒师：Paula Bottero



**Estate Bottled**

原产地灌装



**Alcohol:** 13,5%

酒精度：13,5%

### VINEYARDS

The grapes come from our estate vineyards in Curico, 200 km down south of Santiago in the middle of the vast Central Valley. The soil derives from volcanic ashes and alluvial origin, and the vineyards have an excellent exposure to the sun light. All these conditions allow us to produce concentrated grapes, to express great color and aroma into elegant wines.

### 葡萄园

酿酒葡萄采摘自我们在库里科谷的自有园地，其位于圣地亚哥以南200公里，地处广阔的中央山谷的中心地带。土壤来源于火山灰及冲积层，整个园区长期沐浴在充足的阳光照射下，为培育优质葡萄提供了良好的先决条件，再经酿酒师之手，打造出色泽丰满，香气怡人的优雅葡萄酒。

### VINIFICATION

The Sauvignon blanc grapes were harvested at the first days of March. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 12 to 14o C during twenty days. Prior to bottling, the wine is stabilized and filtered carefully to keep and maintain all the fruit character.

### 酿造

长相思葡萄在三月初以人工方式采摘，然后选用特定的酵母，并将温度控制在12到14摄氏度之间，在不锈钢发酵罐里发酵20天。装瓶前葡萄酒会经静止、过滤处理，以保持所有的水果风味。

### NOTES FROM OUR WINEMAKER

Our Sauvignon Blanc has an intense yellow color. The wine features aromas of gooseberries fruit, with hints of peach and lemon. The finish is crispy and fresh with good balance. It matches appetizers, fresh or cooked seafood green salads.

### 酿酒师品评

此款长相思酒色亮泽金黄，并散发着醋栗果香，入口桃子和柠檬的香味融和打开。余味清爽新鲜，结构平衡耐人回味。适合搭配各种开胃小菜、新鲜或烹饪的海鲜和蔬菜沙拉。

### RECOMMENDED SERVING TEMPERATURE

Between 11°-12°C

### 适饮温度

11°-12°C

VICUSORBIS winery



PURO RESERVA

## CHARDONNAY



### BOTTLE

Borgoña Ecoglass 2  
Cork/Screw up  
Capacity: 750 CC  
High: 297 mm  
Diameter: 82,9 mm  
Weight: 400 gr P28



### CAP

Complex with logo



### CORK

Primera Natural VO  
45 x 24 mm.



**Appellation:** D.O. Curico Valley

产区：智利 库里科谷



**Winemaker:** Paula Bottero

酿酒师：Paula Bottero



**Estate Bottled**

原产地灌装



**Alcohol:** 13,5%

酒精度:13,5%

### VINEYARDS

The grapes come from our estate vineyards in Curico, 200 km down south of Santiago in the middle of the vast Central Valley. The soil derives from volcanic ashes and alluvial origin, and the vineyards have an excellent exposure to the sun light. All these conditions allow us to produce concentrated grapes, to express great color and aroma into elegant wines.

### 葡萄园

酿酒葡萄采摘自我们在库里科谷的自有园地，其位于圣地亚哥以南200公里，地处广阔的中央山谷的中心地带。土壤来源于火山灰及冲积层，整个园区长期沐浴在充足的阳光照射下，为培育优质葡萄提供了良好的先决条件，再经酿酒师之手，打造出色泽丰满，香气怡人的优雅葡萄酒。

### VINIFICATION

The Chardonnay grapes were harvested the second week of March. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 12 to 14o C during twenty days. Prior to bottling, the wine is stabilized and filtered carefully to keep and maintain all the fruit character.

### 酿造

霞多丽葡萄在三月第二周以人工方式采摘，然后选用特定的酵母，并将温度控制在12到14摄氏度之间，在不锈钢发酵罐里发酵20天。装瓶前葡萄酒会经静止、过滤处理，以保持所有的水果风味。

### NOTES FROM OUR WINEMAKER

Our Chardonnay has a bright and golden yellow color. Intense aromas of banana, pineapple and hints of vanilla. It has a great persistence and a fresh harmony. Great with fish, seafood and creamy pasta dishes.

### 酿酒师品评

此款霞多丽呈明亮的金黄色。浓郁的香蕉，菠萝及香草气息完美的融合在一起，回味悠长。适合搭配鱼菜、海鲜和奶油意面。

### RECOMMENDED SERVING TEMPERATURE

Between 11°-12°C

### 适饮温度

11°-12°C