



HIBISCUS

# CABERNET SAUVIGNON



**BOTTLE**  
Burdeos Ecoglass 2  
Cork/Screw up  
Capacity: 750 CC  
High: 300 mm  
Diameter: 74,9 mm  
Weight: 400 gr P28



**CAP**  
Complex with logo



**CORK**  
Colmatado VO  
45 x 24 mm.

 **Appellation:** D.O. Central Valley

产区：中央山谷

 **Winemaker:** Paula Bottero

酿酒师：Paula Bottero

 **Estate Bottled**

原产地灌装

 **Alcohol:** 13,0%

酒精度:13,0%

## 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 placed in oak barrels only for four months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruit qualities.

## 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4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，以保证其卓越的果味特性。

## NOTES FROM OUR WINEMAKER

Our Cabernet Sauvignon has a rich and concentrated ruby-violet color. Aromas of blackcurrant and black cherries. Elegant with good balance. Its tannins are soft and mature. A great choice to match with red meats, herby dishes or mature cheeses.

## 酿酒师品评

此款赤霞珠颜色呈红宝石色并泛着紫色光晕，具有黑加仑和黑樱桃的香味。入口单宁柔软成熟，酒体优雅结构平衡。适合搭配红肉、草本菜肴和成熟奶酪。

## RECOMMENDED SERVING TEMPERATURE

Between 15°-17°C

## 适饮温度

15°-17°C

VICUSORBIS winery



HIBISCUS

# MERLOT



**BOTTLE**  
Burdeos Ecoglass 2  
Cork/Screw up  
Capacity: 750 CC  
High: 300 mm  
Diameter: 74,9 mm  
Weight: 400 gr P28



**CAP**  
Complex with logo



**CORK**  
Colmatado VO  
45 x 24 mm.

**Appellation:** D.O. Central Valley

产区：中央山谷

**Winemaker:** Paula Bottero

酿酒师：Paula Bottero

**Estate Bottled**

原产地灌装

**Alcohol:** 13,0%

酒精度:13,0%

## 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 placed in oak barrels only for four months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruit qualities.

## 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4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，以保证其卓越的果味特性。

## NOTES FROM OUR WINEMAKER

Our Merlot has a bright ruby-violet color. The wine has intense notes of ripe red fruits, plum and pepper hints. Its tannins are sweet and velvety. Has a long and lingering finish. Ideal as a company for roast beef, pork, pasta and fresh cheese.

## 酿酒师品评

此款梅洛呈明亮的红宝石色并泛有紫色光晕，具有成熟的红色水果芳香，并伴有李子和胡椒的香气。单宁如天鹅绒般柔软顺滑，回味绵长。适合搭配烤牛肉、猪肉、意大利面和新鲜奶酪。

## RECOMMENDED SERVING TEMPERATURE

Between 15°-17°C

## 适饮温度

15°-17°C

VICUSORBIS winery



HIBISCUS

## CARMENERE



### BOTTLE

Burdeos Ecoglass 2  
Cork/Screw up  
Capacity: 750 CC  
High: 300 mm  
Diameter: 74,9 mm  
Weight: 400 gr P28



### CAP

Complex with logo



### CORK

Colmatado VO  
45 x 24 mm.



**Appellation:** D.O. Central Valley

产区：中央山谷



**Winemaker:** Paula Bottero

酿酒师：Paula Bottero



Estate Bottled

原产地灌装



**Alcohol:** 13,0%

酒精度:13,0%

### 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 placed in oak barrels only for four months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruit qualities.

### 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4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，以保证其卓越的果味特性。

### NOTES FROM OUR WINEMAKER

Our Carmeneré has an intense dark-violet color. The wine features aromas of fresh red fruit, hints of plums, jam and spices. Its tannins are sweet and velvety. Matches soft red meats, poultry and soft cheeses.

### 酿酒师品评

此款佳美娜呈强烈的深紫色，具有新鲜水果，李子，果酱和香料的气味。单宁如天鹅绒般柔顺。适合搭配嫩软的红肉

### RECOMMENDED SERVING TEMPERATURE

Between 15°-17°C

### 适饮温度

15°-17°C

VICUSORBIS winery



HIBISCUS

# SYRAH



### BOTTLE

Burdeos Ecoglass 2  
Cork/Screw up  
Capacity: 750 CC  
High: 300 mm  
Diameter: 74.9 mm  
Weight: 400 gr P28



### CAP

Complex with logo



### CORK

Colmatado VO  
45 x 24 mm.



**Appellation:** D.O. Central Valley

产区：中央山谷



**Winemaker:** Paula Bottero

酿酒师：Paula Bottero



Estate Bottled

原产地灌装



**Alcohol:** 13,0%

酒精度:13,0%

### 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 placed in oak barrels only for four months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruit qualities.

### 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4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，以保证其卓越的果味特性。

### NOTES FROM OUR WINEMAKER

Our Syrah has an intense red-violet color with blue notes. With a nice cherry liquorish aroma and spicy notes of black pepper. You can feel ripe and soft tannins with an elegant freshness. Has a pleasant aftertaste. Perfect match for red meats, pasta, herbs dishes, pork and mature cheeses.

### 酿酒师品评

此款西拉呈浓郁的红紫色并伴有蓝色光泽。带有樱桃酒的香味和黑胡椒的辛辣味道。单宁成熟柔软，清新优雅。回味愉悦。适合搭配肉类，意大利面，草本菜肴，猪肉和成熟奶酪。

### RECOMMENDED SERVING TEMPERATURE

Between 15°-17°C

### 适饮温度

15°-17°C

VICUSORBIS winery



HIBISCUS

## SAUVIGNON BLANC



**BOTTLE**  
Burdos Ecoglass 2  
Cork/Screw up  
Capacity: 750 CC  
High: 300 mm  
Diameter: 74,9 mm  
Weight: 400 gr P28

**CAP**  
Complex with logo

**CORK**  
Colmatado VO  
45 x 24 mm.

 **Appellation:** D.O. Central Valley

产区：中央山谷

 **Winemaker:** Paula Bottero

酿酒师：Paula Bottero

 **Estate Bottled**

原产地灌装

 **Alcohol:** 13,0%

酒精度:13,0%

### 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

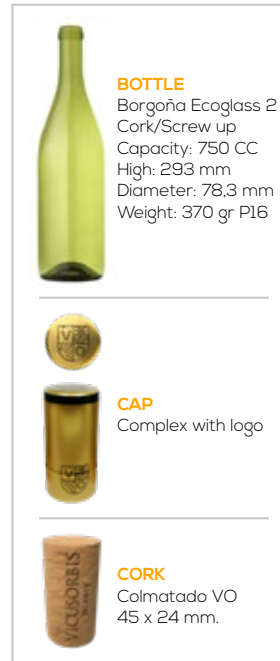
### 适饮温度

11°-12°C



HIBISCUS

# CHARDONNAY



	<b>Appellation:</b> D.O. Central Valley	产区：中央山谷
	<b>Winemaker:</b> Paula Bottero	酿酒师：Paula Bottero
	Estate Bottled	原产地灌装
	<b>Alcohol:</b> 13,0%	酒精度:13,0%

## 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置、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