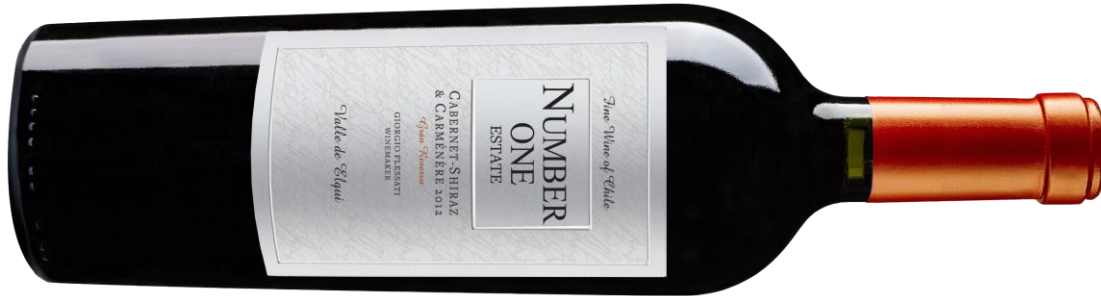


NUMBER ONE

ESTATE



Cabernet-Shiraz & Carménère Gran Reserva

<i>Varietal Composition:</i>	50% Cabernet Sauvignon, 25% Shiraz, 25% Carménère
<i>Closure:</i>	Traditional cork
<i>Bottle:</i>	750ml, Bordeaux bottle
<i>Origin:</i>	D. O. Valle de Elqui
<i>Harvest method:</i>	100% handpicked into small bins of 15 kg.
<i>Vinification:</i>	This is a limited production and the first of our wines aged 100% in oak barrels. The wines are aged separately in French oak barrels (Cabernet Sauvignon & Shiraz) and American oak barrels (Carménère) for 12 months. Once the blend is complete, the wine remains in tanks for 3 more months before bottling.
<i>Tasting Notes:</i>	Deep ruby red color, clean aromas of red berries and hints of vanilla, white chocolate and pepper. Great full bodied structure on the palate with a touch of red fruit.
<i>Serving temperature:</i>	18° C.
<i>Pairing:</i>	Pairs well with a nice juicy steak.
<i>Alcohol Content:</i>	15% by vol.