



## **Concha y Toro - Reservado Chardonnay**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 100% Chardonnay.

**Tasting Note :** Pale yellow colour, fruity, peach, apple, tropical fruit, pineapple, balanced, refreshing, medium - light body, sweet touch.

**Food Matching :** Fish, aperitif with snacks spicy seafood.



## **Concha y Toro - Reservado Cabernet Sauvignon**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 100% Cabernet Sauvignon.

**Tasting Note :** Ruby shiny red colour, fruity, berries, red plums, chocolate. Round, medium - body, spicy flavors, nice finishing.

**Food Matching :** Red meat, cheese, pasta, Chinese and spicy Asian cuisine.



## **Concha y Toro - Sendero Sauvignon Blanc**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 100% Sauvignon Blanc.

**Tasting Note :** Pale yellow colour with herbaceous aromas. It offers notes of crisp citrus and peaches, with a light and refreshing finish.

**Food Matching :** Fish, aperitif with snacks spicy seafood.



## **Concha y Toro - Sendero Merlot**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 100% Merlot.

**Tasting Note :** Ruby red colour with delicate violet tones. Sendero Merlot is a wine with notes of cherries, black pepper and a touch of cocoa. A well rounded wine with good body and a persistent finish.

**Food Matching :** Red meat, cheese, pasta, Chinese and spicy Asian cuisine.



## **Concha y Toro - Frontera Chardonnay**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 100% Chardonnay.

**Tasting Note :** The colour of the wine is light yellow. It is an expressive wine with alluring aromas of pineapple, citrus, and vanilla. This elegant wine is balanced with an attractive acidity and a long, memorable finish.

**Food Matching :** Excellent with light seafood and fish.



## **Concha y Toro - Frontera Cabernet Sauvignon**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 100% Cabernet Sauvignon.

**Tasting Note :** The colour of the wine is a deep, garnet-red with aromas of cherries and blackberries. The Cabernet Sauvignon is very concentrated, rich flavor, perfectly balanced, and boasts a satisfying and lingering finish.

**Food Matching :** Ideal served with red meats, spicy stew and pasta dishes. Also pair nicely with mild, firm cheeses.



## **Concha y Toro - Frontera Carmener**

**Origin :** Chile

**Appellation :** Central Valley

**Grape Varieties :** Carmener 85%, Cabernet Sauvignon 15%

**Tasting Note :** Bright and intense ruby red, with violet reflections. Fruity character, with red plums and spicy aromas. Soft and round with good intensity and persistence.

**Food Matching :** Excellent company for pasta, cheese, lamb, grilled chicken and risotto.



## **Concha y Toro - Sunrise Chardonnay**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 100% Chardonnay.

**Tasting Note :** Yellow pale colour. Intense varietal aroma, fruity with notes of apple, pear, papaya, pineapple and wood. Refreshing, soft, balanced and slightly sweet.

**Food Matching :** Enjoy with Fish and fresh seafood.





## **Concha y Toro - Sunrise Sauvignon Blanc**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 100% Sauvignon Blanc.

**Tasting Note :** Greenish yellow colour. Intense, citric notes like lemon and grapefruits with a touch of herb notes. Very fresh, balanced and with good acidity

**Food Matching :** Enjoy with Fish and fresh seafood, oysters, scallops.



## **Concha y Toro - Sunrise Merlot**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 100% Merlot.

**Tasting Note :** Dark ruby red colour, very vivid. Cherries, Plums, cacao and spices aromas. Elegant, round and full-bodied wine, with a long lasting.

**Food Matching :** Enjoy with Pastas, chicken and fresh cheeses.



## **Concha y Toro - Sunrise Cabernet Sauvignon**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 100% Cabernet Sauvignon.

**Tasting Note :** Red colour with violaceous hues. Fresh and fruity. Notes of red fruit and soft toast. Good body, soft, harmonic, balanced and persistent aftertaste.

**Food Matching :** Enjoy with Red meats, mature cheeses, grilled and barbecued meats.



## **Concha y Toro - Trio Chardonnay/Pinot Grigio/Pinot Blanc**

**Origin :** Chile.

**Appellation :** Casablanca Valley.

**Grape Varieties :** 75% Chardonnay, 15% Pinot Grigio, 15% Pinot blanc.

**Tasting Note :** Pale yellow colour and greenish hues. Intense and luscious fresh fruit aromas. Great balance between fruit and oak, nice acidity. Elegant, juicy, soft mouth feel, richly layered with a lingering finish.

**Food Matching :** Salmon Ceviche in spicy coconut milk and pomelo.



## **Concha y Toro - Trio Merlot / Carmenere / Shiraz**

**Origin :** Chile.

**Appellation :** Rapel Valley.

**Grape Varieties :** 65% Merlot, 35% Carmenere, 5% Shiraz.

**Tasting Note :** Deep violet red colour. Intense aromas of black plum, blueberry, and black currant. This wine reveals velvety tannins, good body, strong structure, and balanced acidity with a delicate touch of spice. aging.

**Food Matching :** Perfect with salmon, fish and seafood.



## **Concha y Toro - Trio Cabernet Sauvignon / Cabernet Franc / Shiraz**

**Origin :** Chile.

**Appellation :** Maipo Valley.

**Grape Varieties :** 70% Cabernet Sauvignon, 15% Cabernet Franc, 15% Shiraz.

**Tasting Note :** Intense and vital red. Spice notes, herbs, black cherry, blueberry and a fine perfume of tobacco. Firm on the palate, powerful, long persistence, blackfruit, spicy and fresh.

**Food Matching :** Pizza, pasta, steak and hard cheeses.



## **Concha y Toro - Marques de Casa Concha Carmenerre**

**Origin :** Chile.

**Appellation :** Rapel Valley.

**Grape Varieties :** 100 % Carmenerre.

**Tasting Note :** Dark and deep red colour. It has a classic Peumo-Carmenerre profile of intense dark plums, black currants, and dark chocolate. It is modern in tannins which are soft and finely ground.

**Food Matching :** Pairing with steak, roasted meats, aged cheeses, and robust pastas.



## **Concha y Toro - Marques de Casa Concha Cabernet Sauvignon**

**Origin :** Chile.

**Appellation :** Maipo Valley.

**Grape Varieties :** Cabernet Sauvignon.

**Tasting Note :** Deep red colour. A smooth, almost silky texture masks the firm tannic structure beneath, which really comes to the fore at the beginning of the long finish.

**Food Matching :** Red meats like lamb, game such as rabbit; grilled, roasted or dressed with intense sauces that have a touch of acidity or herbs like rosemary, thyme and bay leaf.





## **Concha y Toro - Don Melchor Cabernet Sauvignon**

**Origin :** Chile.

**Appellation :** Central Valley.

**Grape Varieties :** 98% Cabernet Sauvignon, 2% Cabernet Franc.

**Tasting Note :** Intense ruby red colour. Complex and elegant, very expressive and marked by red fruits and soft notes of chocolate and tobacco. Tremendous balance with ripe and friendly tannins. A wine with great depth, structure, and persistence.

**Food Matching :** Cow or sheep milk cheeses; dry and ripe cheeses or creamy cheeses.