

FRIDA KAHLO

Artist Frida Kahlo was considered one of Mexico's greatest artists who began painting mostly self-portraits after she was severely injured in a bus accident. Kahlo later became politically active and married fellow communist artist Diego Rivera in 1929. She exhibited her paintings in Paris and Mexico before her death in 1954. After Kahlo's death, the feminist movement of the 1970s led to renewed interest in her life and work, as Kahlo was viewed by many as an icon of female creativity. This line of wines builds upon this legacy by honoring her passion, elegance, and creative prowess.



2019 Cabernet Sauvignon



100% Cabernet Sauvignon. The vineyard is located south of the suburbs of Santiago, at the toe of the Andes mountain range. It is about 5 to 6 kilometres south of the Maipo River in an area where the surrounding relief is made up of tall hills and small mountains, marked with angular rather than rounded outlines. It extends at the outlet of a valley with slopes mainly facing west. The vineyard occupies the moderate slope and the flat area at the outlet of the valley spreading over the main alluvial plain. The vineyard is lying over quaternary alluvium in the eastern part, quite flat, and colluvium in the western part, gently sloping.

The grapes picked from our estate vineyards. Alcoholic fermentation was carried out in stainless steel tanks at 24o - 27o C. The total maceration period was between 14-22 days. The blend was aged in French oak barrels for a period of 14 months and in stainless steel tanks. The wine was partially aged in French oak barrels and Stainless steel tanks for 14 months.

92 Points - James Suckling - "Stewed blackberry, dried blackcurrant, porcini, cola and charred bark on the nose. It's medium-to full-bodied with firm, sleek tannins and fresh acidity. Chewy, intense and savory with a flavorful finish."



2019 Red Blend

Cabernet Sauvignon, Carmenere, Syrah & Merlot. Our vineyard is located in the piedmont of Apalta where the granitic soils with some clay content and slopes manage to moderate the vigor of the vineyard. Apalta has a Mediterranean climate, with daytime temperatures of 29o-33oC and lower night temperatures. The grapes were carefully harvested in our vineyard. Alcoholic fermentation took place in stainless steel tanks at 28o-29oC (82o-84oF). The total maceration period was of 14-18 days. The wine was aged in French oak barrels and in stainless steel tanks for 14 months. The wine was partially aged in French oak barrels and Stainless steel tanks for 14 months.

92 Points - James Suckling - "Aromas of blackberries, mocha and baking spices. Medium-bodied with fine tannins. Round-textured and balanced. Savory finish with delicious length."