

CASADONOSO®

W I N E R Y

TERROIR

Maule Valley of Chile

EVOLUCIÓN RESERVE

CABERNET SAUVIGNON



CARMENERE



MERLOT



CHARDONNAY



SAUVIGNON BLANC



ROSE



FAMILY RESERVE

BOURBON BARREL AGED
CABERNET SAUVIGNON



BOURBON BARREL AGED
RED BLEND



RUM BARREL AGED
CABERNET SAUVIGNON



TEQUILA BARREL AGED
CABERNET SAUVIGNON



CHARDONNAY BUTTERY



PINOT NOIR



BICENTENARIO
GRAND RESERVE

CABERNET SAUVIGNON



CARMENERE



MALBEC



CHARDONNAY



SAUVIGNON BLANC



CLOS CENTENAIRE PREMIUM

40 % CABERNET SAUVIGNON
30 % CARMENERE
20 % MALBEC
10 % CABERNET FRANC



1810 SUPER PREMIUM

50 % CABERNET SAUVIGNON
50 % CARMENERE



D ICON

40 % CABERNET SAUVIGNON
30 % CARMENERE
20 % MALBEC
10 % CABERNET FRANC



PERLA NEGRA
ICON

50 % CABERNET SAUVIGNON
20 % CARMENERE
20 % MALBEC
10 % CABERNET FRANC



GRAND DOMAINE
SUPER ICON

50 % CARMENERE
50 % MALBEC



TASTING NOTES

ORIGIN	ALCOHOL	AGING	APPEARANCE	NOSE	IN MOUTH	FOOD PAIRING
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EVOLUCIÓN CABERNET SAUVIGNON

Maule Valley, Chile

13,5% Vol.

40% for a period of 8 months in American and French oak barrels.

Great ruby red color, with bright reflections.

Delicate plum and blackberry notes. Friendly mint notes and a soft toast thanks to its aging.

Soft tannins, good structure and pleasant finish.

It is recommended to serve with grilled red meats, such as beef, lamb or pork. Mature cheeses present great harmony with their tannins.

EVOLUCIÓN CARMENERE

Maule Valley, Chile

13.5% Vol.

40% for a period of 8 months in American and French oak barrels.

It shows an elegant violet red color.

Fresh fruits as plum and blackberry and interesting spicy notes.

Medium structure, its friendly tannins are highlights. Delicate toasted notes thanks to its aging in barrels.

This wine is a great companion for red meats and also white lean meats, spicy dishes and pasta. Mature cheeses are also a very good companion.

EVOLUCIÓN MERLOT

Maule Valley, Chile

13.5% Vol.

40% for a period of 8 months in American and French oak barrels.

Elegant ruby red color.

Delicate notes of cherry and subtle floral notes.

Its tannins are soft and friendly, has a medium structured body and a pleasant finish. Elegant and soft toasty notes, product of its aging in barrels.

This wine is a great partner for white meats, lean red meats, pasta and buttery cheeses.

EVOLUCIÓN CHARDONNAY

Maule Valley, Chile

13,5% Vol.

40% for a period of 8 months in American and French oak barrels..

Elegant and bright gold yellow color.

Its aromas evoke tropical fruits as banana, pineapple and mango. At the same time, shows delicate honey notes.

Presents a balanced acidity, subtle toasty notes product of its aging in barrel, and a great finish.

Wide range of baked or grilled fishes, shrimps and crab. Also very recommended with white meats and mature cheeses.

EVOLUCIÓN SAUVIGNON BLANC

Maule Valley, Chile

13% Vol.

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Elegant pale yellow color with greeny brights.

Its aromas are reminiscent of citric fruits as lime and grapefruit, along with fresh notes of recently cut grass. Great mineral character.

In the mouth it shows young, fresh, with aromatic aftertaste and vivacious acidity.

Presents a nice harmonization with all kind of seafood. Also with some goat and sheep cheeses. Highly recommended as aperitif, with ceviche or sushi.

EVOLUCIÓN ROSE

Maule Valley, Chile

13% Vol.

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Light pink and bright reflections.

Its aromas are reminiscent of fresh fruits as cherry and strawberry. Subtle mineral notes.

Young, fresh, with aromatic aftertaste and medium structure.

Presents an excellent harmony with carpaccio, sushi and fresh salads, as well as with fish and seafood in general.

BOURBON BARREL AGED CABERNET SAUVIGNON

Maule Valley, Chile

13,5% Vol.

40% for a period of 6 months in American barrels and 2 months in Bourbon barrels.

Intense and bright ruby red color.

Elegant notes of dark chocolate, coffee, caramel and vanilla, product of its aging in bourbon barrels, which gives this special and subtle character.

Its flavors are intense, sweet, with a good global balance and a pleasant final toasting.

It is recommended to serve with grilled red meats, such as beef, lamb or pork. Mature cheeses present great harmony with their tannins.

**BOURBON BARREL AGED
RED BLEND**

Maule Valley, Chile

13,5% Vol.

40% for a period of 6 months in American barrels and 2 months in Bourbon barrels.

Intense and defined red.

Its assembly shows fresh red fruit, fine spices, also a product of its aging in Bourbon barrels, elegant caramelized notes, black chocolate and vanilla.

Good global balance, silky tannins, rich toast and intense finish.

This assembly can be accompanied by different types of red and white meat. Excellent companion for stews and pastas. Buttery, mature cheeses are a great accompaniment.

**RUM BARREL AGED
CABERNET SAUVIGNON**

Maule Valley, Chile

13,5% Vol.

40% for a period of 6 months in American barrels and 2 months in rum barrels.

Intense and bright ruby red.

Elegant aromas of black fruit such as blackberry and blueberries are perceived, as well as coffee, chocolate and a pleasant toast. Subtle notes from aging in rum barrels.

With pleasant sweetness, elegant tannins, good concentration and an intense finish.

It is recommended to serve with grilled red meats, such as beef, lamb or pork. Mature cheeses present great harmony with their tannins.

**TEQUILA BARREL AGED
CABERNET SAUVIGNON**

Maule Valley, Chile

13,5% Vol.

40% for a period of 6 months in American barrels and 2 months in Tequila barrels.

Defined red with bright nuances.

It presents black fruit such as blackberry and plums, as well as a pleasant toast with aromas of dark chocolate and caramel. Elegant notes of tequila resulting from its final aging in these barrels.

In the mouth it has pleasant sweetness, good concentration, friendly tannins and an intense finish.

It is recommended to serve with grilled red meats, such as beef, lamb or pork. Mature cheeses present great harmony with their tannins.

**CHARDONNAY
BUTTERY**

Maule Valley, Chile

13,5% Vol.

60% for a period of 8 months in American and French oak barrels.

Intense and bright yellow.

Interesting tropical notes such as pineapple and banana, as well as an elegant toasted product from its aging in oak barrels.

Medium bodied, subtle lactic notes and an intense finish.

Wide range of baked and grilled fish, king crab and shrimp. Also recommended with white meats and mature cheeses.

PINOT NOIR

Maule Valley, Chile

13% Vol.

40% for a period of 8 months in American oak barrels.

Soft and bright ruby red.

It has red fruit aromas such as strawberries and raspberries, as well as soft floral notes. A subtle toasted is perceived product of its aging in barrels.

Soft tannins, medium structure, fresh, pleasant sweetness and an elegant finish.

It is recommended to serve with all kinds of white meats, lean red meats and also grilled greasy fish. Pasta and sushi present a pleasant pairing

**BICENTENARIO
CABERNET SAUVIGNON**

Maule Valley, Chile

13,5% Vol.

70% for a period of 10 to 12 months in American and French oak barrels.

This wine shows a great ruby red color.

Highlights interesting fruity notes, as blackberry and fresh plum; also subtle minty notes. Its aging in oak barrels gives it soft toasty notes.

In mouth presents good structure, elegant tannins and an intense finish.

It is recommended to serve with all kinds of red meats that are more fatty such as: beef, lamb or pork, in order to harmonize the concentration of this wine. Ripe cheeses are a great complement to their tannins

**BICENTENARIO
CARMENERE**

Maule Valley, Chile

13,5% Vol.

70% for a period of 10 to 12 months in American and French oak barrels.

This wine presents and intense red color, with violet edges.

Refined aromas of raspberry and currant, as well as subtle spicy notes.

In mouth, balanced and friendly tannins; interesting toasty notes produce of its aging in oak barrels. Ends with an elegant finish.

It is recommended to serve it with fine and lean red meats, a wide range of white meats, pasta and spicy dishes.

**BICENTENARIO
MALBEC**

Maule Valley, Chile

13,5% Vol.

70% for a period of 10 to 12 months in American and French oak barrels.

Intense and bright red color, with violet edges.

Interesting fresh and red fruit notes, delicate spices and subtle floral hints.

In mouth, balanced, with round tannins and pleasant structure. Its finish is elegant and persistent.

Ideal pairing with grilled red meats, game meats as well as deer and wild boar. Excellent companion for mature cheeses.

TASTING NOTES

ORIGIN ALCOHOL AGING APPEARANCE NOSE IN MOUTH FOOD PAIRING

**BICENTENARIO
CHARDONNAY**
Maule Valley, Chile



13,5% Vol.

70% for a period of 10 to 12 months in American and French oak barrels.

This wine presents an elegant yellow color with golden reflexes.

Seductive aromas of tropical fruits as banana and pineapple and subtle honey notes. Soft toasty notes produce of its storage in barrels.

Balanced expression, good volume and soft tannins. Subtle dairy notes and an elegant finish.

Excellent partner for a wide range of grilled or baked fishes, crab and shrimps. Also recommended with mature cheeses.

**BICENTENARIO
SAUVIGNON BLANC**
Maule Valley, Chile



13,5% Vol.

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This wine has a pale yellow color with greeny reflexes.

Clean and bright. Great mineral character and interesting notes of lime, grapefruit and green apple.

In mouth, fresh and with a pleasant acidity and soft salty notes, generating a long and persistent finish.

Recommended to serve it with seafood, including lean fishes and also with salads. Thanks to its balanced acidity, is a very good partner for sushi and ceviche.

**CLOS CENTENAIRE
PREMIUM**
Maule Valley, Chile



13,5% Vol.

100% for a period of 12 months in French and American barrels.

Bright ruby red color, with subtle violet tones.

Presents nice aromas of fresh fruits as plum and strawberry; fine spicy and subtle floral notes. Oak used in a way to respect its original aromas.

In mouth, live and fresh, with great tannins and elegant finish.

This blend of four grapes is a great partner for different kinds of red and white lean meats. Excellent companion for pasta and stew. Mature cheeses are also a great partner.

1810 SUPER PREMIUM
Maule Valley, Chile



13,5% Vol.

100% for a period of 12 Months in French and American barrels

Presents an intense ruby red color.

Reminds of frutal scents such as black plums, blackberry, spicy notes and light mint. soft toasted notes produced by its keep.

In mouth, of strong and structured tannins, highlights a great and elegant ending.

It is recommended to serve with a wide range of red meats such as beef, lamb or pork. Mild spicy foods and mature cheeses present a pleasant pairing.

D ICON
Maule Valley, Chile



14% Vol.

100% for a period of 24 Months in French oak barrels.

Intense and defined violet red color.

Its aromas remind of blackcurrant, blackberry, as fresh fruit, delicate spicy notes and soft floral tenors. Presents a subtle toasted as vanilla hints, product of its French oak guard.

The palate is harmonious, medium structure and silky tannins. Its finish is elegant, perfumed and persistent.

It is recommended to serve with spicy foods and a varied range of lean meats. Pastas and mature cheeses present a pleasant pairing.

PERLA NEGRA ICON
Maule Valley, Chile



14% Vol.

100% for a period of 24 Months in French oak barrels.

Intense and bright violet red color..

Its aromas remind of red fruit such as fresh plums, fine menthols, as subtle floral notes and cocoa. Product of aging in French oak barrels highlights a delicate and fine toast.

In the mouth, it is balanced, juicy, of great structure and varied flavors product of its blending. Its finish is elegant and persistent.

We recommend serving with a wide range of meats such as beef, lamb and pork, in general meats that have a greater grease to contain their tannins and concentration.

**GRAND DOMAINE
SUPER ICON**
Maule Valley, Chile



14% Vol.

100% for a period of 24 months in French oak barrels.

Intense red, concentrated, with violet edges.

Its aromas evoke an elegant concentration of Maule's Carmenere and its spirit origin in clay soils, which transmit refined notes of black pepper and spices. The coastal Malbec gives it a certain freshness, floral character and red fruit.

In mouth, it has a great concentration, structure and volume. Its blend of terroir from Maule, generates some juiciness, without losing at the same time, its tannin elegance and ending in a persistent and perfumed finish.

We recommend serving with a wide range of meats such as beef, lamb and pork, in general meats that have a greater grease to contain their tannins and concentration.