

Available Chilean Red Grapes

Bordeaux Grapes

Cabernet Sauvignon: Medium- to full-bodied with higher tannins and dark fruit characteristics. Including plum, black cherry, blackberry, blueberry, warm spice, vanilla, black pepper, tobacco and sometimes leather.

Merlot: Lower tannin with fresh flavors like plums, cherries, blueberries and blackberries mixed with cocoa and black pepper

Cabernet Franc: Medium body, solid acidity, medium tannins with raspberries, strawberries, plum, green pepper, green olives, stone, tobacco, violets, graphite, stone, spice flavors.

Carménère: Intense, inky violet color with tobacco, tar, leather, bell pepper, dark fruit, coffee and chocolate aromas and cassis, cherry, blackberry, blueberry, plum, pepper, earthy nuances, vanilla and spice flavors.

Malbec: Medium-full-bodied with plenty of acidity and higher tannin. Dark, inky purple color and ripe fruit flavors of plums, black cherry and blackberry and jam as well as smoke, earth, leather, wild game, tobacco and white/black pepper and spices

Petite Verdot: Highly concentrated with abundant color, structure with vanilla, smoke, spice, cedar, molasses and even tar aromas and dense, dark fruit like blackberry, black cherry and black plum.

Other Red Grapes

Syrah: Firm tannins with flavors of black cherry, blackberry, plum, bell pepper, black pepper, clove, licorice, dark chocolate, earth, olive, bacon, leather, spice, game and smoked meat. earth and leather character from the cooler zones.

Pinot Noir: Fruit-forward with strawberry, cherry, raspberry and blackberry, with earthy notes of herbal, mushroom, leather, as well as warm spice notes including cinnamon, clove and smoky, tobacco

Available Chilean Wine Juice

Chardonnay: Citrus and melon flavors predominate, can be a soft, fruity wine without oak aging or bolder, creamier wine with aromas of smoke, vanilla, and caramel with barrel aging.

Muscat (Limited): Usually sweet and very floral. with coriander, peach, and orange flavors.

Pinot Gris: Light, crisp, dry with lemon-lime, apple, pear, peach and apricot aromas and melon, pear and tropical citrus fruit flavors

Sauvignon Blanc: Crisp, dry, and refreshing white with melon, grapefruit, grassy and citrus aromas.

Viognier: Medium bodied , high acid wine with powerful fruit and floral aromas.

Blending Suggestions

Bordeaux Style Blends

Only six grape varieties are permitted in French Bordeaux wine, and they are the first six grapes shown to the left. All six Bordeaux grape varieties are available from Chile, which gives us the unique opportunity to make some interesting Bordeaux style blends. Also each of the Bordeaux grapes on the left can be made alone or as blends of various grapes and amounts.

Left Bank Bordeaux Style Blend: Cabernet Sauvignon predominates in this style of wine. Left Bank French Bordeaux includes wines from wine from Margaux St. Julien Pauillac St. Estephe, Haut Medoc and Pessac Leognan appellations. Our Left Bank Bordeaux Style suggestion:

60% Cabernet Sauvignon
20% Merlot
10% Carmenerere
5% Malbec
5% Petite Verdot

Right Bank Bordeaux Style Blend: Merlot and Cabernet Franc predominate in this style of wine. Right Bank French Bordeaux includes wines from Pomerol and St. Emilion. Our Right Bank Bordeaux Style Blend suggestion:

60% Merlot
20% Cabernet Sauvignon
10% Carmenerere
5% Malbec
5% Petite Verdot

Carménère Blends

Carménère, once widely planted in Bordeaux was all but wiped out during the late 19th century Phylloxera crisis. However, Carménère was “re-discovered” in South American by DNA analysis in 1994. Carménère can be made alone or blended to make a Bordeaux-style blend. Many Chilean wines blend Carménère with Cabernet Franc.

Malbec Blends

Makes a fabulous wine by itself, Malbec can be blended with Syrah to make a rich fruit forward wine with a touch of spice notes.

Syrah Blends

Syrah can be blended with Malbec and/or Merlot for a lovely smooth fruit forward wine. Or blended with Cabernet Sauvignon for a classic Australian-style blend.

Pinot Noir Blends?

Well here's a red grape that you rarely find blended with anything else. But could you? Sure you can! Pinots are typically lighter bodied wines so maybe just touch of Syrah would give it a little more color and zing!

Rhone Style Blends: Cote Rotie

A unique classic Northern Rhone blend of Syrah, a bold red grape, with Viognier, a fragrant white grape, makes a very different and amazing wine.