



ESPÍRITU
de CHILE

EXPLORE. ENJOY.
EXPLORE
AGAIN.

That is ESPÍRITU DE CHILE.

A permanent invitation
to live one-of-a-kind
experiences connected
with nature. This is the
spirit that lives in each
one of our wines, all of
them crafted to enjoy
while you wait for your
next adventure.

TECHNICAL INFORMATION

GRAPE VARIETIES
100% Cabernet
Sauvignon



APPELLATION
Maipo valley



SERVING TEMPERATURE
18°C



ALCOHOL CONTENT
14.0% vol.



RESIDUAL SUGAR
3.0 g/l



PH
3.6

ACIDITY
5.0 g/l



Explorador

Let's go out in search of the signature variety of Chile's best wine valleys. A true journey through a world of new aromas and flavors. An experience that will put your adventurous spirit to the test.

CABERNET SAUVIGNON

ORIGIN

The Cabernet Sauvignon grapes used in this wine come from carefully selected vineyards from the Maipo valley, where excellent weather and soil conditions give fruit to the best specimens of this variety.

VINIFICATION

Grapes are handpicked in early April and then transferred to fermentation tanks. The wine was aged in American and French oak barrels for 12 months for added complexity.

TASTING NOTES

This wine features a deep and intense ruby red color. Complex in the nose, it reveals fruity notes such as cherry and blackberry intertwined with sweet and spicy aromas of black pepper and mocha from the barrel. Sweet and juicy in the mouth with good structure and ripe, smooth tannins.

PAIRING SUGGESTIONS

Ideal to accompany red meats, ripened cheeses, and dried fruits.

WINEMAKER

Juan Ignacio Montt



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