



ESPĪRITU
de CHILE


EXPLORE. ENJOY.
EXPLORE
AGAIN.

That is ESPĪRITU 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:

60 % Semillón 
30% Sauvignon Blanc
10% Moscatel

APPELLATION:

Curicó Valley 


SERVING TEMPERATURE:

10°-12 °C 

ALCOHOL CONTENT:

13% 

RESIDUAL SUGAR:

2.5 g/l 

PH:

3,3

ACIDITY:

6,5 gr/L

WINEMAKER:

Juan Ignacio Montt



Intrépido Patrimonial RESERVA

Venturing into untamed nature requires strong character and personality. Intrépido makes an invitation to discover Chile's flagship varieties by embarking on a fascinating journey through the flavors of this land. Perfect to share the experiences of your most recent adventure.

Intrépido Patrimonial White Blend

ORIGIN:

The grapes used in this White Blend are sourced from the Curicó valley, one of Chile's valleys with the richest winegrowing tradition. The vineyards are close to the Andes, between 500 and 700 meters above sea level.

VINIFICATION:

The grapes used in this white blend were carefully harvested and vinified during the night to prevent oxidation. Fermentation temperature was kept between 14 and 16 degrees to foster the development of fruity aromas. Following alcoholic fermentation, the wine was kept in contact with its lees for two months.

TASTING NOTE:

This blend stands out for its aromas of citrus and tropical fruit such as lychee and passion fruit with a hint of white flowers. Forward attack, fresh finish and crisp acidity.

PAIRING SUGGESTIONS:

An ideal wine to accompany seafood- and fish-based dishes, and unripened cheeses.