

CASADONOSO®



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Experience



LIMITED RELEASE

SUCESOR ROMANO *Rosé*



2017

95% CESAR NOIR & 5% CHARDONNAY

ORIGIN : Valle del Maule, Centro.

SOIL : Clay clayey, of fluvial origin.

EXPORT PACKAGE : 750 ml

ALCOHOL : 13.0%

TASTING NOTES

Light pink, with bright reflexes. Its aromas resemble red fruit, such as cherry, raspberry, and a pleasant minerality. In the mouth it is lively, of medium structure, fresh, with a delicate toasted thanks to its aging, and of intense end.

VINIFICATION

HARVEST : Hand harvested.

AGING : 4 months in French oak barrels.

HOW TO SERVE

FOOD PAIRING : This wine makes excellent harmony with carpaccio, sushi, pasta, lean meats, as well as fish and seafood.

SERVING : Serve between 12°C and 14°C (53.6°F to 57.2°F)



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LIMITED RELEASE

SUCESOR BLUE



2013

60% CARIGNAN

25% CABERNET SAUVIGNON &

15% CABERNET FRANC

ORIGIN : *Valley of the Maule, Coast.*

SOIL : *Clay loam of granitic origin (Fundo Las Casas). Sandy profile.*

EXPORT PACKAGE : 750 ml

ALCOHOL : 13.0%

TASTING NOTES

Intense and bright red color with violet border. Among its aromas there is fresh fruit, herbs, soft minty notes and floral perfume. Subtle toasted thanks to its aging in barrels. In mouth shows friendly tannins, good juiciness and a pleasant finish.

VINIFICATION

HARVEST : *Hand harvested.*

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

HOW TO SERVE

FOOD PAIRING : *Recommended to be served with a red meats, pasta, stew, mature cheeses.*

SERVING : *Decant the wine and let it breathe for 45 min.
Serve at 16°C (60.8°F).*



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LIMITED RELEASE

SUCESOR RED



2015

80% CARMENERE & 20% MALBEC.

ORIGIN : *Valley of the Maule, Coast.*

SOIL : *Clay loam of granitic origin (Fundo Las Casas). Sandy profile.*

EXPORT PACKAGE : 750 ml

ALCOHOL : 13.5%

TASTING NOTES

Intense and bright violet red color. Interesting notes of barely ripe red fruit. Black pepper and floral perfume in balance. Its aging in oak highlights a soft toasted, respecting the fruit. Presents good intensity and medium structure; French oak notes highlight, thanks to its aging.

VINIFICATION

HARVEST : *Hand harvested.*

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

HOW TO SERVE

FOOD PAIRING : *Recommended to be served with a red meats, pasta, stew, mature cheeses.*

SERVING : *Decant the wine and let it breathe for 45 min.
Serve at 16°C (60.8°F)*



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LIMITED RELEASE

SUCESOR ROMANO



2017

90% CÉSAR NOIR & 10% CARMENERE

ORIGIN : *Valley of Maule. Center.*

SOIL : *Loamy clay of fluvial origin.*

EXPORT PACKAGE : 750 ml

ALCOHOL : 13.0%

TASTING NOTES

Intense bright red colour. Fresh wine, its aromas shows a wild blackberry and fine spices. 40% of the blend has been aged in an amphora in order to show the best expression of the aromas. The other 60% has been aged in French barrels to give the wine a gently toasted notes. Elegant tannins, nice structure and long finish.

VINIFICATION

HARVEST : *Hand harvested.*

AGING : *100% for a period of 8 months in French oak barrels.*

CÓMO SERVIR

FOOD PAIRING : *Pair with lean red meats, white meats and pastas. It is also well recommended for mature cheeses.*

SERVING : *Decant the wine and let it breathe for 30 min.*

Serve at 14°C (57.2°F)

