

ALGORTA

Reserve
Grape Spirit



CARMENERÉ

We respect Nature, so that it can do its job. Explosive, generous, grippy and deep wine, it expresses the personality of our vineyards.

CLIMATE MEDITERRANEAN WITH COLD WINTERS AND SUMMERS OF GREAT THERMAL OSCILLATION, ALLOWS A SLOW MATURATION, DELIVERING AN ELEGANT AND BALANCED CARMENERÉ.

AGING IN BARREL FOR 6 TO 8 MONTHS TO MAINTAIN THE BALANCE BETWEEN FRUIT AND OAK.

PAIRING PERFECT WITH PASTA, POULTRY AND MATURE CHEESES.

TASTING NOTE COLOR: DEEP DARK RED.
AROMA: DEEP DARK RED. AROMA: BALANCED, RIPE PLUMS, CHOCOLATE AND PEPPER.
PALATE: COMPACT AND ROUND MOUTH, SOFT TANNINS, WELL STRUCTURED.

STORAGE RECOMMENDATIONS IN A COOL, DRY PLACE. READY TO DRINK OR CELLAR FOR UP TO 10 YEARS.

RECOMMENDATION WHEN SERVING NO MORE THAN 16° C.



HARVEST
2023



ALC.
14%



GRAPE
CARMENERÉ



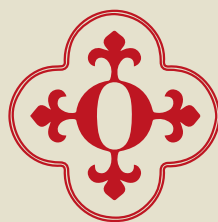
D.O.
RAPEL
VALLEY



ALGORTA
FAMILY WINES

ALGORTA.CL

WINES OF CHILE



ALGORTA

Reserve

Grape Spirit



Cabernet Sauvignon

We respect Nature, so that it can do its job. Explosive, generous, grippy and deep wine, it expresses the personality of our vineyards.

CLIMATE MEDITERRANEAN WITH COLD WINTERS AND SUMMERS OF GREAT THERMAL OSCILLATION, ALLOWS A SLOW MATURATION, DELIVERING A POWERFUL AND EXPRESSIVE CABERNET SAUVIGNON.

AGING IN BARREL FOR 6 TO 8 MONTHS TO MAINTAIN THE BALANCE BETWEEN FRUIT AND OAK.

PAIRING PERFECT WITH RED MEATS, MATURE CHEESES, OR ON ITS OWN.

TASTING NOTE COLOR: DEEP, BRIGHT RUBY RED.
AROMA: ELEGANT AROMAS OF CHOCOLATE, HAZELNUTS, CASSIS AND BLACKBERRIES.
PALATE: POWERFUL, CONCENTRATED, WITH MARKED TANNINS AND SOLID STRUCTURE.

STORAGE RECOMMENDATIONS IN A COOL, DRY PLACE. READY TO DRINK OR CELLAR FOR UP TO 10 YEARS.

RECOMMENDATION WHEN SERVING NO MORE THAN 16° C.



HARVEST
2022



ALC.
14,0%



GRAPE
CABERNET
SAUVIGNON

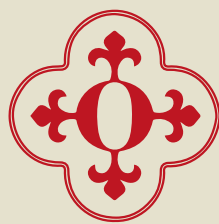


D.O.
RAPEL
VALLEY



ALGORTA.CL

WINES OF CHILE



ALGORTA

Reserve
Grape Spirit



SYRAH

We respect Nature, so that it can do its job. Explosive, generous, grippy and deep wine, it expresses the personality of our vineyards.

CLIMATE MEDITERRANEAN WITH COLD WINTERS AND SUMMERS OF GREAT THERMAL OSCILLATION, ALLOWS A SLOW MATURATION, DELIVERING A POWERFUL AND EXPRESSIVE SYRAH.

AGING IN BARREL FOR 6 TO 8 MONTHS TO MAINTAIN THE BALANCE BETWEEN FRUIT AND OAK.

PAIRING PERFECT WITH INTENSE RED MEATS AND SPICY DISHES.

TASTING NOTE COLOR: DARK VIOLET COLOR.
AROMA: SOPHISTICATED, NOTES OF SPICES, CHERRY AND TOAST.
PALATE: VOLUMINOUS, ROUND, BALANCED ACIDITY AND FIRM TANNINS.

STORAGE RECOMMENDATIONS IN A COOL, DRY PLACE. READY TO DRINK OR CELLAR FOR UP TO 10 YEARS.

RECOMMENDATION WHEN SERVING NO MORE THAN 16° C.



HARVEST
2023



ALC.
14%



GRAPE
SYRAH



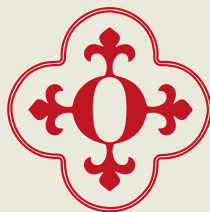
D.O.
RAPEL
VALLEY



ALGORTA
FAMILY WINES

ALGORTA.CL

WINES OF CHILE



ALGORTA

Grand Reserve

CARMENERE

Prestige Wine. Historical.

Aged in barrels and foudres, intense purple color, elegant aroma of plums and cherries, compact and round mouth, well structured, soft and broad tannins.



CLIMATE MEDITERRANEAN WITH COLD WINTERS AND SUMMERS OF GREAT THERMAL OSCILLATION. ALLOWS SLOW MATURATION, DELIVERING AN ELEGANT AND BALANCED CARMENERE.

AGING IN FRENCH OAK FOR 6 TO 8 MONTHS, TO DELIVER MORE STRUCTURE AND COMPLEXITY, WITHOUT COVERING THE FRUIT. THEN, 4 MONTHS IN AUSTRIAN FODRE OF 2,500 LITERS.

PAIRING UNBEATABLE WITH MATURE CHEESES, SLOW-COOKED MEAT DISHES AND STUFFED PASTAS.

TASTING NOTE COLOR: INTENSE VIOLET RED.
AROMA: BALANCED, REMINISCENT OF BERRIES, CLOVES, GREEN PEPPER AND SPICES.
PALATE: ROUND, SILKY WINE, WITH GREAT STRUCTURE AND CONCENTRATION. PLEASANT LONG AND WELL INTEGRATED FINISH.

STORAGE RECOMMENDATIONS IN A COOL, DRY PLACE. READY TO DRINK OR STORE FOR UP TO 10 YEARS.

RECOMMENDATION WHEN SERVING NO MORE THAN 16° C



HARVEST
2022



ALC.
14,0%



GRAPE
CARMENERE

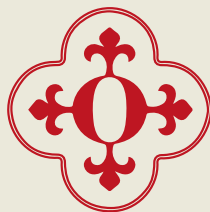


D.O.
RAPEL
VALLEY

 ALGORTA
FAMILY WINES

ALGORTA.CL

WINES OF CHILE 



ALGORTA

Grand Reserve

CARMENERE / CABERNET SAUVIGNON

Prestige Wine. Memorable

A Blend that surprises, the perfect balance between two strains of great character and structure, marked tannins with a persistent and elegant finish.



CLIMATE MEDITERRANEAN WITH VERY HOT AND DRY SUMMERS. THIS BLEND IS MARKED BY THE COLD BREEZES THAT CIRCULATE THROUGH THE VALLEY. THE TERROIR IS MANIFESTED IN ALL ITS EXPRESSION.

AGING IN FRENCH OAK FOR 6 TO 8 MONTHS, TO ROUND OUT AND DELIVER MORE STRUCTURE AND COMPLEXITY, WITHOUT COVERING THE FRUIT. FINALLY, 4 MONTHS IN AUSTRIAN FUDRE OF 2,500 LITERS.

PAIRING VERY GOOD COMPANY WITH GRILLED RED MEATS, SPICY DISHES, MATURE CHEESES AND PASTAS WITH ROBUST SAUCES.

TASTING NOTE COLOR: RUBY RED WITH VIOLET TONES.
AROMA: SOPHISTICATED, FRUITY NOTES OF CHERRIES, ROASTED COFFEE AND BLUEBERRIES.
PALATE: ROUND WINE, VERY WELL STRUCTURED, RIPE TANNINS WITH A LOT OF TEXTURE. LONG AND PERSISTENT.

STORAGE RECOMMENDATIONS IN A COOL, DRY PLACE. READY TO DRINK OR STORE FOR UP TO 10 YEARS.

RECOMMENDATION WHEN SERVING NO MORE THAN 16° C



HARVEST
2022



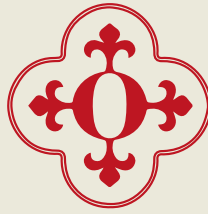
ALC.
14,0%



GRAPE
CARMENERE /
CABERNET
SAUVIGNON



D.O.
RAPEL
VALLEY



ALGORTA

Grand Reserve

CABERNET SAUVIGNON

Prestige Wine. Deep.

Aged in barrels and foudres, bright ruby color, intense aroma of berries and spices, compact and round mouth, great structure, complex and with an expressive and long finish.



CLIMATE	MEDITERRANEAN WITH COLD WINTERS AND SUMMERS OF GREAT THERMAL OSCILLATION, ALLOWS SLOW MATURATION, DELIVERING A POWERFUL AND EXPRESSIVE CABERNET SAUVIGNON.
AGING	IN FRENCH OAK FOR 6 TO 8 MONTHS, TO DELIVER MORE STRUCTURE AND COMPLEXITY, WITHOUT COVERING THE FRUIT. THEN, 4 MONTHS IN AUSTRIAN FOUDRE OF 2,500 LITERS.
PAIRING	PERFECT WITH HIGH-FLAVORED DISHES, SUCH AS HERBED LAMB SHANK, PORK FILLET WITH HONEY MUSTARD, GRILLED MEATS AND CHARCUTERIE.
TASTING NOTE	COLOR: DEEP VIOLET RUBY RED AROMA: ELEGANT AND COMPLEX. WITH NOTES OF CHERRIES, PLUM, TOBACCO, AND ROASTED COFFEE. PALATE: WELL ROUNDED AND STRUCTURED. WITH RIPE TANNINS AND LOTS OF TEXTURE. LONG, CRUNCHY FINISH.
STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE. READY TO DRINK OR STORE FOR UP TO 10 YEARS.
RECOMMENDATION WHEN SERVING	NO MORE THAN 16° C



HARVEST
2022



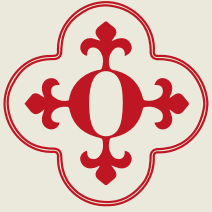
ALC.
14,0%



GRAPE
CABERNET
SAUVIGNON



D.O.
RAPEL
VALLEY



ALGORTA

Family Reserve

Carmenere

WINES OF CHILE 



HARVEST
2022



ALC.
14,0%



GRAPE
CARMENERE



D.O.
RAPEL
VALLEY

The Essence of Our Terroir.

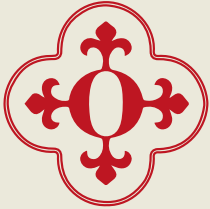
Aged in barrels and foudres, with complex and elegant aromas, red fruits, tobacco and spices in the mouth, concentrated, expressive, a mix of tradition and modernity.

It comes from vineyards that are more than 50 years old, on our El Tambo estate, planted on old alluvial soils. The conditions of this terroir ensure healthy grapes, with delicate textures and that provide excellent aromas.

CLIMATE	MEDITERRANEAN WITH VERY HOT AND DRY SUMMERS. THIS CARMENERE IS MARKED BY THE COLD BREEZES THAT CIRCULATE THROUGH THE VALLEY. THE TERROIR IS MANIFESTED IN ALL ITS EXPRESSION.
AGING	AGED IN FRENCH OAK FOR 12 TO 14 MONTHS, THEN 6 MONTHS IN 2.500 LITER ITALIAN FOUFRE.
PAIRING	WONDERFUL WITH PASTA STUFFED WITH CHEESE AND GRATED TRUFFLES. IT IS A PERFECT HARMONY WITH A BEEF TENDERLOIN.
TASTING NOTE	COLOR: DEEP AND INTENSE GARNET RED. AROMA: EXPRESSIVE AND COMPLEX. WITH NOTES OF CHERRIES, BLACKBERRIES, CLOVES, PAPRIKA AND TOASTED BREAD. PALATE: DEEP WINE, WITH GREAT VOLUME, BALANCED, GENEROUS AND CONCENTRATED.
STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE. READY TO DRINK OR STORE FOR UP TO 10 YEARS.
RECOMMENDATION WHEN SERVING	NO MORE THAN 16° C. DECANT FOR 30 MINUTES.



Family Vineyards



ALGORTA

Family Reserve

Cabernet Sauvignon

WINES OF CHILE 



HARVEST
2021



ALC.
14,0%



GRAPE
CABERNET
SAUVIGNON



D.O.
RAPEL
VALLEY

The Essence of Our Terroir.

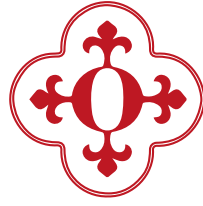
The French barrel gives us elegance and softness, it integrates in an exceptional way showing a modern, expressive, concentrated and complex Cabernet Sauvignon.

It comes from our El Tambo farm, planted on old alluvial soils. The conditions of this terroir ensure healthy grapes, with delicate textures and that provide excellent aromas.

CLIMATE	MEDITERRANEAN WITH VERY HOT AND DRY SUMMERS. THIS CABERNET SAUVIGNON IS MARKED BY THE COLD BREEZES THAT CIRCULATE THROUGH THE VALLEY. THE TERROIR IS MANIFESTED IN ALL ITS EXPRESSION.
AGING	AGED IN FRENCH OAK FOR 12 TO 14 MONTHS, THEN 6 MONTHS IN 2.500 LITER ITALIAN Foudre.
PAIRING	NOTHING BETTER WITH GRILLED RED MEAT, LAMB WITH CABERNET SAUCE AND MUSHROOMS, OR A VARIETY OF CHARCUTERIE AND CHEESES.
TASTING NOTE	COLOR: INTENSE RUBY RED COLOR. AROMA: COMPLEX AROMAS OF BLACK CHERRIES, TOBACCO AND CINNAMON. PALATE: GOOD STRUCTURE IN THE MOUTH, WITH SOFT TANNINS AND A LONG FINISH.
STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE. READY TO DRINK OR STORE FOR UP TO 10 YEARS.
RECOMMENDATION WHEN SERVING	NO MORE THAN 16° C. DECANT FOR 30 MINUTES.



Family Vineyards



ALGORTA

Winemaker Series

WILD CARMENERE

Winemaker Series Wild Carménère represents a wild, untamed, and fierce Carmenera from a gradual harvest. The natural expression of the terroir.

Prestigious, Deep Wine.



CLIMATE	MEDITERRANEAN WITH VERY HOT, DRY SUMMERS. THIS WILD CARMENERE EXPRESSES THE BEST OF THE TERROIR AND ITS OLD VINES TO ACHIEVE A WILD AND REMARKABLE WINE.
AGING	AGED IN FRENCH OAK FOR 12 MONTHS TO DELIVER MORE STRUCTURE AND COMPLEXITY. FINALLY, 6 MONTHS IN CONCRETE TANKS TO ADD MINERALITY, SOFTEN THE TANNINS, AND IMPROVE THE STRUCTURE OF THE WINE.
PAIRING	RECOMMENDED WITH RED MEATS, SPICY FOODS, PASTA, AND MATURE CHEESES.
TASTING NOTES	COLOR: DEEP RUBY RED. AROMA: WELL-INTEGRATED RIPE FRUIT, FRESH AND COMPLEX, WITH NOTES OF PEPPER AND SPICES. PALATE: MEDIUM-BODIED, ELEGANT, SILKY, LONG AND SMOOTH FINISH.
STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE. WINE READY TO DRINK OR STORE FOR UP TO 15 YEARS.
SERVING RECOMMENDATION	NO MORE THAN 16°C. DECANT FOR 20 MINUTES.



YEAR
2023



ALC.
13,8%



GRAPE
CARMENERE



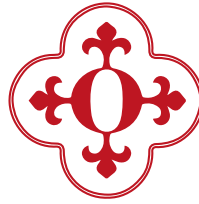
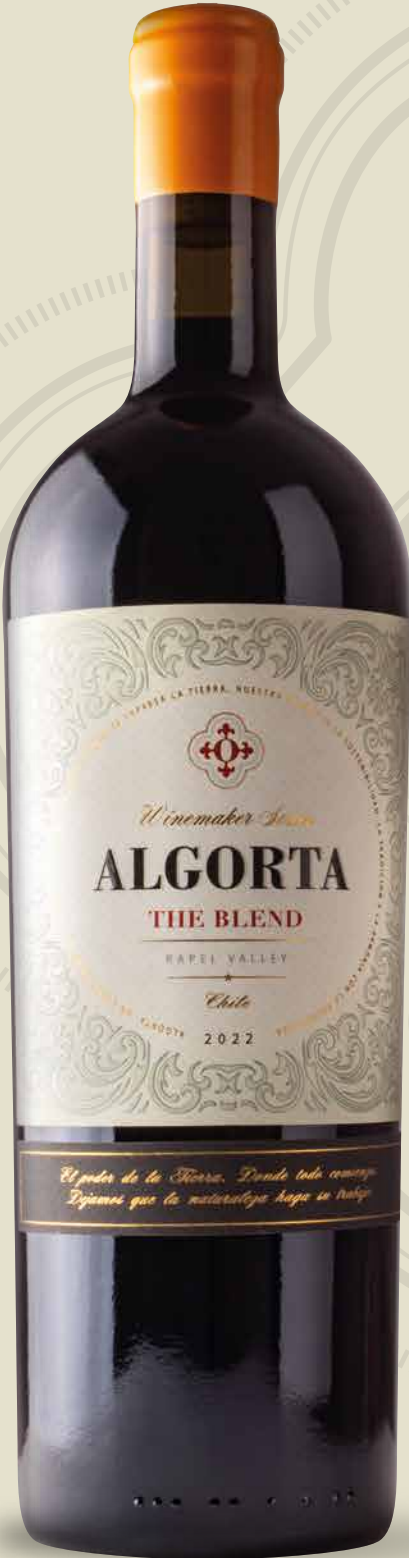
D.O.
RAPEL



ALGORTA
FAMILY WINES

ALGORTA.CL

WINES OF CHILE



ALGORTA

Winemaker Series

THE BLEND

Winemaker Series represents a unique, singular path, where our winemaker obtains the best of each terroir and combines them in a wonderful way, achieving the perfect symphony.

CARMÉNÈRE 72% - CABERNET SAUVIGNON 18% - PETIT VERDOT 10%

Carmenere provides softness, notes of black fruits and spices, our Cabernet Sauvignon adds structure and complexity, and Petit Verdot contributes elegance and depth with body.

CLIMATE	MEDITERRANEAN WITH VERY HOT AND DRY SUMMERS. THIS BLEND FINDS THE BEST OF EACH MICROTERROIR AND EACH STRAIN, TO ACHIEVE A REMARKABLE COMBINATION.
AGING	IN FRENCH OAK, 50% NEW BARRELS, FOR 14 TO 16 MONTHS, IN ORDER TO ROUND OUT AND DELIVER MORE STRUCTURE AND COMPLEXITY. FINALLY, 6 MONTHS IN A CONCRETE TANK TO PROVIDE MINERALITY, SOFTEN THE TANNINS AND IMPROVE THE STRUCTURE OF THE WINE.
PAIRING	IT IS RECOMMENDED WITH A WAGYU STEAK, RACK OF LAMB ROASTED WITH FINE HERBS, MORCHELLA RISOTTO, GAME MEATS, MATURE CHEESES AND GOOD MUSIC.
TASTING NOTES	COLOR: DENSE PURPLE COLOR, WITH RUBY HIGHLIGHTS. AROMA: EXPRESSIVE, WITH NOTES OF RIPE BLACKBERRIES, CEDAR, LEATHER, EARTH AND NUTMEG. PALATE: VERY ELEGANT, SILKY, GENTLE TANNINS, A SLIGHT MINERAL FINISH THAT LINGERS PLEASANTLY. IT SHOWS REMARKABLE BALANCE.
STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE, AWAY FROM LIGHT SOURCES. WINE READY TO DRINK OR STORE FOR UP TO 15 YEARS.
SERVING RECOMMENDATION	NO MORE THAN 16° C. DECANT FOR 40 MINUTES.



YEAR
2022



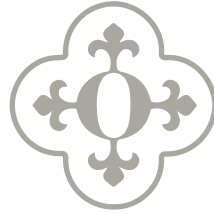
ALC.
14%



GRAPE
BLEND



D.O.
RAPEL VALLEY



ALGORTA

ICON CARMÉNÈRE
SINGLE VINEYARD

An iconic wine from a single vineyard, representing all those who passionately tended our wonderful old Carmenere vines in Peumo. Only 1,198 bottles made it to the finish line, resulting in a unique, elegant, and balanced wine.

If it's Carmenere, it's Algorta.

CLIMATE	MEDITERRANEAN, WITH HOT SUMMERS DURING THE DAY AND COOL NIGHTS. THIS ICON EXPRESSES THE BEST OF THE TERROIR RENOWNED FOR PRODUCING THE FINEST CARMENERE IN CHILE.
AGING	12 MONTHS IN AUSTRIAN (STOCKINGER) UNTOUCHED FODRES. THE BLEND HAS A "TOUCH" DEPENDING ON THE VINTAGE. IN 2022, WE INCORPORATED A FEW LITERS OF AN EXTRAORDINARY SYRAH THAT WAS AGED IN CLAY AMPHORAE FOR 12 MONTHS. WE INTEGRATED THE FINAL BLEND FOR 6 MONTHS AND BOTTLED IT.
PAIRING	RECOMMENDED WITH VENISON, LAMB WITH SPICY SAUCES, AND MATURE CHEESES.
TASTING NOTES	COLOR: DENSE CARMINE RED. AROMA: EXPRESSIVE, WITH NOTES OF BLACKCURRANTS, ROASTED RED PEPPER, AND GRAPHITE. PALATE: VERY ELEGANT, SILKY, GENTLE, FULL-BODIED BUT NOT HEAVY, PURE DELICACY, BALANCED, WITH HINTS OF PEUMO.
STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE. READY TO DRINK NOW OR WITHIN THE NEXT 15 YEARS.
SERVING RECOMMENDATION	NO MORE THAN 16°C. DECANT 45 MINUTES BEFORE SERVING.



YEAR
2022



ALC.
14,0%



GRAPE
CARMENERE



D.O.
PEUMO

