



VENDAVAL CABERNET SAUVIGNON

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Vendaval Cabernet Sauvignon is a well-balanced, fruit-forward red wine from Chile's renowned Central Valley. Crafted with select Cabernet Sauvignon grapes, this wine delivers both approachability and character. It exhibits a deep garnet red color with bright reflections, hinting at its youthful vibrancy.

GRAPE VARIETY

Cabernet Sauvignon

COLOUR

Intense ruby red colour.

NOSE

Intense ruby red colour. The nose shows pleasant notes of cherries, blackcurrants and strawberries. Medium-bodied in palate, with a solid structure, an acidity that is nicely balanced, firm with sweet round tannins, and a smooth fruity finish.

PALATE

Full-bodied and structured with firm yet smooth tannins. Flavors of dark cherries, cassis, and ripe black fruits dominate, balanced by layers of spice, chocolate, and a touch of cedar. A well-rounded, long finish with excellent persistence.

REGION

35 years old vineyards in the Maipo Valley, established on alluvial soils, with a very low natural fertility. The soils are deep with no limitations for the roots development. Huge temperature oscillation between day and night in summer, 33° celsius during day and 14 ° celsius at night, give the perfect scenario for a slow ripening of the grapes.

WINE ANALYSIS

Alcohol content : 13%

Residual sugar : 3.19 g/l

TA (C4H6O6): 4.53 g/l

PH : 3.59

PEAK DRINKING

Up to 2 years.

COUNTRY OF ORIGIN

Chile



FOOD MATCH

Excellent with a wide variety of rich, savoury foods and mature cheeses.

STATES AVAILABLE

Delhi, Haryana, Rajasthan

STATES PROJECTED 2026

Goa, Punjab, Maharashtra, Karnataka, West Bengal, Uttar Pradesh





VENDAVAL CARMENERE

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Vendaval Carmenera is a well-balanced, fruit-forward red wine from Chile's renowned Central Valley. Crafted with select Carmenera grapes, this wine delivers both approachability and character. It exhibits a deep garnet red color with bright reflections, hinting at its youthful vibrancy.

WINE ANALYSIS

Alcohol content : 12.6%
Residual sugar : 3.7 g/l
TA (C4H6O6): 4.83 g/l
PH : 3.52

PEAK DRINKING

Up to 2 years.

COUNTRY OF ORIGIN

Chile



GRAPE VARIETY

Carmenera

COLOUR

Intense red colour, with violets hues.

NOSE

The nose shows black fruits and chocolate hints. Good volume. A soft but tasty mouth attack, with long persistence. A pleasant wine to drink now.

FOOD MATCH

Very good with grilled meats and game. Also to be enjoyed with pastas.

STATES AVAILABLE

Delhi, Haryana, Rajasthan

STATES PROJECTED 2026

Goa, Punjab, Maharashtra, Karnataka, West Bengal, Uttar Pradesh

PALATE

Medium-bodied and smooth, Vendaval Carménère reveals flavors of blackberries, plums, and dark cherries, layered with hints of black pepper, smoked herbs, and a touch of dark chocolate. The tannins are soft and well-rounded, providing structure without heaviness. Balanced acidity and subtle oak influence lead to a silky, lingering finish with a slightly spicy edge.

REGION

The Central Valley runs all the way north to south in between the two most important range of mountains. The Andes on the east side and the Coastal range on the west side. Begins in Santiago and extends for 300 kilometers. Formed by alluvial soils originated from the Andes. Deep soils with dry springs and warm summers make the perfect place for growing grapes.





VENDAVAL MERLOT

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Vendaval Merlot is a well-balanced, fruit-forward red wine from Chile's renowned Central Valley. Crafted with select merlot grapes, this wine delivers both approachability and character. It exhibits a deep garnet red color with bright reflections, hinting at its youthful vibrancy.

GRAPE VARIETY

Merlot

COLOUR

Attractive red colour with violet hues.

NOSE

The wine shows red and black fruits with some spice notes and a touch of tobacco aromas. Medium-body in palate with a nice structure, soft and sweet tannins.

PALATE

Soft and medium-bodied, Vendaval Merlot delivers smooth and rounded flavors of ripe red fruits like cherry, plum, and raspberry. Gentle hints of vanilla, mocha, and light spice add depth, thanks to brief oak aging. The tannins are silky and well-integrated, offering a velvety texture and a pleasant, easy-drinking finish.

REGION

The Central Valley runs all the way north to south in between the two most important range of mountains. The Andes on the east side and the Coastal range on the west side. Begins in Santiago and extends for 300 kilometers. Formed by alluvial soils originated from the Andes. Deep soils with dry springs and warm summers make the perfect place for growing grapes.

WINE ANALYSIS

Alcohol content : 12.8%

Residual sugar : 3.7 g/l

TA (C4H6O6): 5.12 g/l

PH : 3.45

PEAK DRINKING

Up to 2 years.

COUNTRY OF ORIGIN

Chile



FOOD MATCH

Excellent with a wide variety of rich, savoury foods, such as pasta, turkey and grilled chicken.

STATES AVAILABLE

Delhi, Haryana, Rajasthan

STATES PROJECTED 2026

Goa, Punjab, Maharashtra, Karnataka, West Bengal, Uttar Pradesh





VENDAVAL CHARDONNAY

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Vendaval Chardonnay is a fresh and vibrant white wine crafted in the sun-kissed vineyards of Chile's Central Valley. Made from carefully selected Chardonnay grapes, this wine displays a bright straw yellow color with greenish hues, reflecting its youthful character.

GRAPE VARIETY

Chardonnay

COLOUR

Attractive bright gold yellow colour.

NOSE

The nose is elegant with tropical fruits, passion fruit well assembled with some citrus notes. The mouth has good volume and fresh acidity that makes the wine juicy, with good body, length and persistency.

PALATE

Medium-bodied and smooth, Vendaval Chardonnay offers flavors of ripe pear, apple, and tropical fruits like pineapple and banana. A subtle touch of vanilla and buttery notes from brief oak aging adds richness and complexity. Balanced acidity keeps the wine fresh, leading to a creamy yet refreshing finish.

REGION

The Central Valley runs all the way north to south in between the two most important range of mountains. The Andes on the east side and the Coastal range on the west side. Begins in Santiago and extends for 300 kilometers. Formed by alluvial soils originated from the Andes. Deep soils with dry springs and warm summers make the perfect place for growing grapes.

WINE ANALYSIS

Alcohol content : 12.9%
Residual sugar : 3.36 g/l
TA (C4H6O6): 7.5 g/l
PH : 3.3.12

PEAK DRINKING

Up to 2 years.

COUNTRY OF ORIGIN

Chile



FOOD MATCH

Enjoy this wine with fresh and creamy cheeses, pastas with vegetable sauces, seabass, grilled salmon and oysters.

STATES AVAILABLE

Delhi, Haryana, Rajasthan

STATES PROJECTED 2026

Goa, Punjab, Maharashtra, Karnataka, West Bengal, Uttar Pradesh





VENDAVAL SAUVIGNON BLANC

VENDAVAL CHARDONNAY

Vendaval Sauvignon Blanc is a crisp and refreshing white wine from Chile's renowned Central Valley. Crafted with hand-selected Sauvignon Blanc grapes, it offers a bright pale yellow color with greenish reflections, hinting at its youthful vibrancy and freshness.

GRAPE VARIETY

Sauvignon Blanc

COLOUR

Pale greenish yellow colour.

NOSE

Attractive nose. Herbal tones well assembled with citric notes, some white peaches and green apples. The mouth is fresh, juicy and very tasty. A medium body with good persistence and a very pleasant aftertaste.

PALATE

Light to medium-bodied with a crisp, refreshing mouthfeel. The wine delivers bright flavors of green apple, lime, and grapefruit, layered with hints of passion fruit and fresh herbs. Zesty acidity provides excellent balance and liveliness, leading to a clean, dry, and invigorating finish.

REGION

The Central Valley runs all the way north to south in between the two most important range of mountains. The Andes on the east side and the Coastal range on the west side. Begins in Santiago and extends for 300 kilometers. Formed by alluvial soils originated from the Andes. Deep soils with dry springs and warm summers make the perfect place for growing grapes.

WINE ANALYSIS

Alcohol content : 12.9%
Residual sugar : 3.36 g/l
TA (C4H6O6): 7.5 g/l
PH : 3.3.12

PEAK DRINKING

Up to 2 years.

COUNTRY OF ORIGIN

Chile



FOOD MATCH

As an aperitif or with light fresh salads, fish and seafood dishes.

STATES AVAILABLE

Delhi, Haryana, Rajasthan

STATES PROJECTED 2026

Goa, Punjab, Maharashtra, Karnataka, West Bengal, Uttar Pradesh

