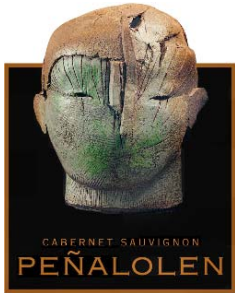


# PEÑALOLÉN

Founded by Ricardo Peña and his wife Isabel, Peñalolén is a family-owned boutique winery committed to producing unique Chilean wines full of personality and verve.

The wine production is managed by winemaker Jean-Pascal Lacaze, who is well respected for his deft hand and memorable wines. All grapes are grown and harvested by hand with meticulous care to guarantee the integrity of the fruit.

---



## 2012 Estate Cabernet Sauvignon

Low yields and harvesting by hand indicate the care given to this superior fruit of the Alto Maipo from high upon the gravelly slopes of the Maipo Valley. Classic standards extend to the wine-making process, with meticulous grape selection and aging in French oak barrels for 12 months. The wine is full of red fruits and spring accents with well polished and integrated tannins.

2012 Peñalolen Cabernet Sauvignon-  
89 points from *Wine Enthusiast*:

"Berry and cassis aromas show modest complexity as they air out and become more spicy. This feels good and bold, with lifting acidity. Flavors of ripe berry and cassis finish with molasses, chocolate and lasting berry flavors...."

2011 Peñalolen Cabernet Sauvignon-  
91 points from *Wine Spectator*:

"Powerful currant, cherry and raspberry flavors, with subtle minty notes... pepper and spice accents define the elegant finish."

---

## 2010 Cabernet Franc

Made from 100% Cabernet Franc grapes, this cool-climate Casablanca Valley wine has aromas of red currant, cherry and blueberry with hints of herb with subtle floral notes. In the mouth it's texture is juicy and elegant thanks to well integrated spicy tannins. It finishes with red berries and spicy dried fruit. Aged in used French oak for 15 months.

88 points- Stephen Tanzer's *International Wine Cellar*: "Juicy and tightly focused, dark chocolate flavors, a peppery echo and good length."

---

## 2014 Sauvignon Blanc

This delightful wine is made with fruit from the cool Casablanca Valley and demonstrates the promise of Chile's celebrated grape. It owes it's complexity to the purity of 100% Sauvignon Blanc fruit and skillful winemaking rather than external influences of oak. Aromas of mandarin orange and lemon zest and the succulent ripeness coupled with brisk acidity ensure a refreshing and lasting finish, making this wine a classic partner with food. Unoaked and aged in stainless steel tanks.

