



**88 Points**  
MERLOT 2008  
Wine Enthusiast

**90 Points**  
CARMENERE 2008  
Desc. Chile Brasil

**90 Points**  
CABERNET 2007  
Wine Connection USA  
CAV

**89 Points**  
CARMENERE 2007  
Wine Enthusiast  
Wine & Spirits

**91 Points**  
MERLOT 2007  
CAV

**Gold Medal**  
IWCH Korea

**89 Points**  
CARMENERE 2006  
Wine Enthusiast

**89 Points**  
& BestBuy  
MERLOT 2006  
Wine Enthusiast

# ECOS DE RULO

MARCHIHUE VINEYARDS  
SPECIAL RESERVE



Cabernet Sauvignon

Merlot

Carménère

Origen (Vineyard):

El Rulo & El Chequen

El Chequen

El Rulo & El Chequen

Vintage:

2009

2009

2009

Cosecha:  
(Harvest)

Segunda semana de abril  
*Second week of April*

Tercera semana de abril  
*Third week of April*

Cuarta semana de abril  
Primera semana de mayo  
*Fourth week of April  
First week of May*

Alcohol:

14.5

14.5

14.0

Azúcar (Sugar):

2.9 gr / lt

2.4 gr / lt

2.48 gr / lt

pH:

3.41

3.67

3.7

Nota de Cata:  
(Tasting Notes)

Rojo rubí. Aromas elegantes y complejos como el cassis, especias que evocan la pimienta negra y el clavo de olor, sutiles notas a menta y verbena. Taninos presentes, al final frutos secos y tostados. Maridar con cordero y cerdo. Queso cheddar y trufas de chocolate amargo.

Rojo y matices teja. Aromas elegantes y complejos, frutas negras, ciruelas y cassis, notas dulces a vainilla y notas tostadas. Taninos suaves, persistencia frutal. Maridar con carnes blancas, y pescados. Merlot y chocolate, un ganador!

Rojo con matices teja. Aromas elegantes y complejos, ciruelas negras maduras, notas cítricas que evocan la cáscara de naranja, notas especiadas a pimienta negra. Taninos suaves, avellanas tostadas. Maridar con aves en salsa de vino rojo marinado con finas hierbas, pato y ganso.

This full-bodied Cabernet Sauvignon is elegant and complex with aromas of black currant, black pepper, clove and mint. The silky tannins, rich fruit flavors and savory spices are an ideal accompaniment for lamb or pork. Ideal with lamb and pork. Cheddar cheese and truffles dark chocolate.

Complex and elegant aromas of blackberries, plums and cassis with sweet and spicy notes of vanilla and toasted barrels. Full-bodied with velvety tannins and long lingering ripe fruit flavors. Pair with grilled chicken or roasted meats. Ideal with white meats and fish. Merlot and chocolate, Always a winner!

Full-bodied with aromas of black plums, orange Peel, and Black pepper. The finish is long and lingering with soft tannins and flavors of dried plums, ripe black berries and toasted hazelnuts. Ideal with birds in red wine sauce marinated with herbs, ducks and geese.

**BISQUERTT**  
Family Vineyards

Av. del Cóndor Sur 590  
Piso 2 - of. 201  
Ciudad Empresarial  
Huechuraba  
Santiago - Chile

