



87 Points & Best Buy
CABERNET SAUVIGNON
2010
Wine Enthusiast

85 Points &
Best Buy
CHARDONNAY
MERLOT
2010
Wine Enthusiast

88 Points
MERLOT 2008

90 Points
SAUVIGNON BLANC
2009
Wine Connection

PETIRROJO



Cabernet Sauvignon

Merlot

Sauvignon Blanc

Chardonnay

Cosecha:
(Harvest)

Segunda semana de abril
Second week of April

Segunda semana de abril
Second week of April

Segunda semana de
marzo
Second week of March

Cuarta semana de abril
Fourth week of April

Vintage:

2009

2009

2010

2010

Alcohol:

14.0

13.5

13.0

14.0

Azúcar (Sugar):

3.8 gr / lt

3.0 gr / lt

1.0 gr / lt

1.9 gr / lt

pH:

3.7

3.65

3.3

3.3

Nota de Cata:
(Tasting Notes)

Rojo y tintes violáceos.
Frambuesas, notas
especiadas. Taninos
presentes, que acompañan
perfectamente carnes
grasas como el cordero y el
cerdo.

Rojo con tintes púrpuras.
Frambuesas y crema de
cassis, notas a verbena y
humo. Taninos suaves.
Maridar con pasta
bolognesa.

Amarillo con tinte verde
claro. Pomelo y durazno
blanco, notas a hierba
cortada. Boca fresca, de
buen volumen, frutal con
notas vegetales. Ideal para
un aperitivo en verano,
pescados y mariscos.

Amarillo pajizo con tintes
verdes. Notas de plátano,
piña y mango. En boca
fresco, de buen volumen y
sabor frutal. Para
aperitivos, pescados y
pastas.

B
BISQUERTT

Family Vineyards

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



Aromas and flavors of ripe raspberries, blackberries and cherries, with hints of savory spices. Full-bodied with elegant tannins. Excellent with lamb and pork. Serve with lamb, pork or fat meats like Wayu.

Fresh red fruit aromas of strawberries and raspberries with a subtle note of vanilla and toasted oak. Medium bodied. Ideal with pasta, pizza, or simply on its own. Marry with bolognese.

Notes of grapefruit, white peaches, and fresh lemon grass. The aromas carry through the long crisp finish. Pair with salads, fish, shell fish or chicken. Ideal for summer time, fish and seafood.

Tropical fruit notes such as banana, mango and pineapple carry through into the palate. The fresh fruit flavors and excellent mouth feel pair nicely with light appetizers, fish, or simply on its own. Ideal with Appetizers, fish and pasta.