



# ARESTI

— PASION FAMILIAR —

ESTATE SELECTION

## Origin:

The vineyards where this rich Cabernet Sauvignon's grapes come from are located in the warm climate of the Colchagua Valley. Here, it has the potential to produce flavored and ripened grapes. Harvest takes place in April, when grapes have already reached their optimum ripeness.

## Tasting Notes:

This is a full bodied wine that displays blackberries, plums and mocha aromas, supported by well structured tannins. Fruity on the palate, it is complemented by touches a vanilla; a kind wine that is delicious to the last drop.

## Food Pairing:

Ideal with a variety of red meat like steak or lamb. Or, try with fettuccine, pasta, lasagna, Camembert or gruyere cheese.

## Technical Information:

85% Cabernet Sauvignon, 15% Other Varieties

Appellation: Curico Valley

Alcohol: 13%



Curicó Valley



A touch of oak



Cabernet Sauvignon



Wine Of Chile



# ARESTI

PASION FAMILIAR

ESTATE SELECTION

## Origin:

Carmènère is a variety that matures late and requires hot, sunny days during the ripening season. For this reason, our Carmènère crop grows in warm areas and is harvested by mid May.

## Tasting Notes:

This wine is both dry and smooth displaying blackberry jam, plums and cedar aromas. In the mouth, it presents slightly spicy flavors with nice tannins, it is well balanced and delivers a pleasant, persistent finish.

## Food Pairing:

The perfect match for chicken, pate, veal, pork, sausage or Italian dishes like cannelloni and gnocchi.

## Technical Information:

85% Carmènère, 15% Other Varieties

Appellation: Curico Valley

Alcohol: 13%



Curicó Valley



A touch of oak



Carmènère



Wine Of Chile



# ARESTI

PASION FAMILIAR

ESTATE SELECTION

## Origin:

After a long, hot and dry summer, grapes are harvested in April from specifically selected vineyards of the central valley, where with the help of bluish skies and sunny days we obtain ripe and rich grapes. Vineyards are grown using a T-shaped trellis system that yields about 12 grape tons per ha.

## Tasting Notes:

This Merlot has a deep red color with intense aromas of fresh fruits, such as raspberry and touches of vanilla. It's a medium-bodied wine, sweet tannins in mouth and a pleasant end.

## Food Pairing:

It can be served with red meats, cheese and pasta.  
Ideal serving temperature: 14° – 18° C.

## Technical Information:

85% Merlot, 15% Other Varieties  
Appellation: Curico Valley  
Alcohol: 13%



Curicó Valley



A touch of oak



Merlot



Wine Of Chile



# ARESTI

PASION FAMILIAR

ESTATE SELECTION

## Origin:

Curicó is famous for reliable, inexpensive everyday wines, especially the reds from Cabernet Sauvignon and the whites from Gewurztraminer, as well as Sauvignon Blanc and Chardonnay. Curicó vineyards are planted with more varieties than anywhere else in Chile.

## Tasting Notes:

This Gewurztraminer has a brilliant yellow color, with very intense floral aromas, especially of roses. The palate feels round with a pleasant balance between sweetness, freshness and acidity.

## Food Pairing:

The wine is perfect for a barbecue event where grilled seafood will reign supreme - calamari in a chilli marinade or grilled shrimp with lime juice. It also goes well with sweet and spicy Asian cuisine, such as teriyaki chicken and algae and citrus salad.

## Technical Information:

Gewurztraminer  
Appellation: Curico Valley  
Alcohol: 12.5%



Curicó Valley



A touch of oak



Gewurztraminer



Wine Of Chile



# ARESTI

PASION FAMILIAR

ESTATE SELECTION

## Origin:

Excellent conditions during December allowed for an ideal fruit set, followed by a long, sunny ripening season that produced full flavored grapes. Careful attention was paid to each vine in the vineyard, allowing for optimum sun exposure for each cluster. The grapes were harvested by the end of February.

## Tasting Notes:

This is a vibrant and fresh Sauvignon Blanc with a light yellow color and green hues. It has a nose of beautiful tropical aromas combined with citrus and grassy notes. In the palate, it's fresh with medium persistence.

## Food Pairing:

Serve chilled as an aperitif or with oysters, seafood, salads, goat cheese, flavored cheeses and sushi.

## Technical Information:

85% Sauvignon Blanc, 15% Other Varieties

Appellation: Curico Valley

Alcohol: 12.5%



Curicó Valley



A touch of oak



Sauvignon Blanc



Wine Of Chile



# ARESTI

PASION FAMILIAR

ESTATE SELECTION

## Origin:

The vineyards that produce this Chardonnay come from a specific zone of Chile's central valley that characterizes for its cool nights and warm, sunny days, all of which creates a perfect weather for this grape variety. Grape picking starts by the beginning of March, early in the morning, to attain an oxidation-free, clean and fresh must.

## Tasting Notes:

This Chardonnay's brightness is elegant and light. It displays a mixture of tropical fruits and citric aromas with peaches touches. Clean and fresh, it delivers pineapple and peaches delicious flavors that linger in its long finish.

## Food Pairing:

Ideal with shrimp, salmon, brie, chicken, grilled vegetables and risotto.

## Technical Information:

85% Chardonnay, 15 % Other Varieties

Appellation: Curico Valley

Alcohol: 13%



Curicó Valley



A touch of oak



Chardonnay



Wine Of Chile



# ARESTI

PASION FAMILIAR

ESTATE SELECTION

## Origin:

The Estate Selection Pinot Noir of Winery Aresti is a red wine from the region of Casablanca Valley in Aconcagua.

## Tasting Notes:

Bright color of good intensity. On the nose, Aresti Pinot Noir is an open and generous wine with an outstanding sweetness as well as blackberry and strawberry aromas, joined with spices such as vanilla and cinnamon as a result of barrel aging. On the palate, after a while, fruit and spicy aromas reappear, as at the beginning, on the nose. An easy-drinking wine, very complex and mild.

## Food Pairing:

Ideal with fish - meaty & oily, duck & game bird.

## Technical Information:

Pinot Noir

Appellation: Curico Valley

Alcohol: 12.5%



Curicó Valley



A touch of oak



Pinot Noir



Wine Of Chile



# ARESTI

— PASION FAMILIAR —

## CABINA '56

### Origin:

CABINA '56" commemorates the first truck owned by Vicente Aresti A., which he used for many years during each harvest. This truck had a great distinctive, its large cab, which is why from the beginning it was called "LA CABINA". For more than 60 years, this classic jewel has been part of the Aresti family, and today you can see it at our Bellavista course.

### Tasting Notes:

This wine is a red color with deep blue hues. In the nose, aromas of green pepper, red fruit, and ripe plum combine with touches of coffee and vanilla. The palate is firm, with a tannic structure that gives it character, making it a long, persistent wine.

### Food Pairing:

The perfect combination for a variety of pastas and meats, including lasagna, ravioli, fettuccini, pork, veal and beef. Also try it with quiches, grilled vegetables and cheddar cheese.

### Technical Information:

85% Cabernet Sauvignon, 15 % Other Varieties

Appellation: Curicó Valley

Alcohol: 13%



Curicó Valley



6 to 8 months



Cabernet Sauvignon



Wine Of Chile





# ARESTI

PASION FAMILIAR

# CABINA '56

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## Tasting Notes:

Smooth and concentrated, ripe red and black berry fruits combined with hints of mocha and coffee.

## Food Pairing:

The perfect combination for a variety of grilled meats, roasted root vegetables & bbq

## Technical Information:

85% Carménère, 15 % Other Varieties

Appellation: Curicó Valley

Alcohol: 13%



Curicó Valley



6 to 8 months



Carménère



Wine Of Chile



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PASION FAMILIAR

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### Tasting Notes:

This wine is red with blue hues and a nose that displays ripe red fruit aromas combined with vanilla and mocha hints. The palate is agile, especially on the entry, with marked, ripe tannins, excellent to pair with meals. The finish is juicy, persistent and lingering.

### Food Pairing:

Perfect with lamb, roast beef, lasagna, grilled chicken, ham, Cheddar, Gouda or Brie cheeses.

### Technical Information:

85% Merlot, 15 % Other Varieties  
Appellation: Curicó Valley  
Alcohol: 13%



Curicó Valley



8 to 10 months



Merlot



Wine Of Chile



# ARESTI

PASION FAMILIAR

## CABINA '56

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### Tasting Notes:

Aresti Reserve Pinot Noir is an expressive wine with sweet notes of cherry jam, anise and cinnamon blended with coffee, vanilla and mocha. It has a good body, filling the mouth with flavours of caramelized fruit and generous tannins from the French oak, a nice acidity and a long lasting ending.

### Food Pairing:

Perfect with Smoked ham and grilled salmon. Also try white cheeses, salads or sushi.

### Technical Information:

100% Pinot Noir  
Appellation: Curicó Valley  
Alcohol: 13%



Curicó Valley



8 to 10 months



Pinot Noir



Wine Of Chile



# ARESTI

PASION FAMILIAR

# CABINA '56

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## Tasting Notes:

Medium, bright pink. Aromas of watermelon, strawberries, sour cherries. On the palate it is of medium acidity, slightly petillant, sweet finish.

## Food Pairing:

Perfect with Smoked ham and grilled salmon. Also try cheeses, salads or sushi.

## Technical Information:

100% Grenache

Appellation: Curicó Valley

Alcohol: 12.5%



Curicó Valley



8 to 10 months



Grenache



Wine Of Chile



# ARESTI

PASION FAMILIAR

## CABINA '56

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### Tasting Notes:

Luscious tropical fruit aromas of banana and pineapple combine with delicate vanilla notes from barrel ageing in French Oak. The palate is creamy and complex without losing its freshness or acidity.

### Food Pairing:

Perfect with Fish Pie, Pasta- creamy & Mild Curries

### Technical Information:

100% Chardonnay  
Appellation: Curicó Valley  
Alcohol: 13%



Curicó Valley



8 to 10 months



Chardonnay



Wine Of Chile



# ARESTI

PASION FAMILIAR

## CABINA '56

### Origin:

CABINA 56" commemorates the first truck owned by Vicente Aresti A., which he used for many years during each harvest. This truck had a great distinctive, its large cab, which is why from the beginning it was called "LA CABINA". For more than For 60 years, this classic jewel has been part of the Aresti family, and today you can see it at our Bellavista course.

### Tasting Notes:

A bright, greenish color with some elegant floral notes, citrus fruit and a hint of herbs. The palate has a firm acidity and pleasantly fills the palate, leading to a nice, persistent aftertaste.

### Food Pairing:

Perfect with seafood dishes, ceviche, white cheeses, salads or sushi.

### Technical Information:

100% Sauvignon Blanc  
Appellation: Curicó Valley  
Alcohol: 13%



Curicó Valley



8 to 10 months



Sauvignon Blanc



Wine Of Chile



# ARESTÍ

PASION FAMILIAR

# TRISQUEL

GRAN RESERVA

## Origin:

Trisquel is an expression of climate, land and water. Three elements that, together and in balance, give life to the wine. Three converging spirals, three textures.

## Tasting Notes:

A delicious blend of Cabernet Sauvignon, Syrah and Petit Verdot combine to achieve a mature and concentrated wine of solid character. The aromas are complex - fruity notes of plum and blackberry combine with those of mocha and coffee, a result of time spent ageing in oak barrels. The wine is sweet and juicy on the palate with great structure and soft, ripe tannins.

## Food Pairing:

Perfect with red meats or mature cheeses.

## Technical Information:

44% Cabernet Sauvignon, 42% Syrah, 14% Petit Verdot

Appellation: Curico Valley

Alcohol: 14%



Curicó Valley



8 to 12 months



Assembly



Wine Of Chile



# ARESTI

PASION FAMILIAR

# TRISQUEL

GRAN RESERVA

## Origin:

Trisquel is an expression of climate, land and water. Three elements that, together and in balance, give life to the wine. Three converging spirals, three textures.

## Tasting Notes:

This wine presents an intense, dark ruby red color. On the nose, it is complex showing fruity notes to plums and blackberries with flowery aromas combine with mocha and coffee hints from the barrel aging. Sweet and juicy in the mouth, it has nice structure and soft, ripe tannins.

## Food Pairing:

Perfect with lamb, red meats, aged cheeses and nuts.

## Technical Information:

100% Cabernet Sauvignon  
Appellation: Curico Valley  
Alcohol: 13.8%



Curicó Valley



8 to 12 months



Cabernet Sauvignon



Wine Of Chile





# ARESTI

PASION FAMILIAR

# TRISQUEL

GRAN RESERVA

## Origin:

Trisquel is an expression of climate, land and water. Three elements that, together and in balance, give life to the wine. Three converging spirals, three textures.

## Tasting Notes:

Red color with bluish tints. Excellent structure, with great complexity and excellent round, persistent and tasty tannins on the finish. Sweet spices and some herbal aromas and fresh fruit.

## Food Pairing:

Perfect with soft cheeses and pasta.

## Technical Information:

100% Merlot

Appellation: Curico Valley

Alcohol: 13.5%



Curicó Valley



8 to 12 months



Merlot



Wine Of Chile



# ARESTI

PASION FAMILIAR

# TRISQUEL

GRAN RESERVA

## Origin:

Trisquel is an expression of climate, land and water. Three elements that, together and in balance, give life to the wine. Three converging spirals, three textures.

## Tasting Notes:

Richly fruity on the nose, with hints of ripe cherry, strawberry jam and fresh plums infused with delicate notes of dark chocolate. This wine surprises on the palate with firm, yet vibrant structure, leading to a sweet finish.

## Food Pairing:

Perfect with lamb, jam, pâté, and cheeses such as Cheddar, Gouda, Brie.

## Technical Information:

100% Carménère

Appellation: Curico Valley

Alcohol: 13%



Curicó Valley



8 to 12 months



Carménère



Wine Of Chile



# ARESTI

PASION FAMILIAR

# TRISQUEL

GRAN RESERVA

## Origin:

Trisquel is an expression of climate, land and water. Three elements that, together and in balance, give life to the wine. Three converging spirals, three textures.

## Tasting Notes:

Made from grapes grown in Maipo Valley, an area know for its warm days and cool nights owing to its proximity to the Andes. This is a full-bodied, silky wine. Fruity notes of blackberries combine well with those of fresh vanilla and toffee from time spent ageing in oak barrels.

## Food Pairing:

A perfect wine to enjoy with red meats and tomato-based pasta dishes.

Serving temperature: 14 ~ 18°C

## Technical Information:

85% Syrah, 15% Other Varieties

Appellation: Curico Valley

Alcohol: 14%



Curicó Valley



8 to 12 months



Syrah



Wine Of Chile



# ARESTI

— PACION FAMILIAR —

# TRISQUEL

GRAN RESERVA

## Origin:

Trisquel is an expression of climate, land and water. Three elements that, together and in balance, give life to the wine. Three converging spirals, three textures.

## Tasting Notes:

This wine is characteristic of its variety because of its intense aromas of asparagus, peas combined with herbal undertones. The palate is fresh and firm with a crisp acidity, leading to a lingering aftertaste. This is a perfectly balanced wine.

## Food Pairing:

Ideal as an aperitif or with fish and seafood, fresh cheeses or brie.  
Serving temperature: 8 ~ 10°C

## Technical Information:

85% Sauvignon Blanc, 15% Other Varieties  
Appellation: Curico Valley  
Alcohol: 13%



Curicó Valley



8 to 12 months



Sauvignon Blanc



Wine Of Chile



ARESTI  
— PASION FAMILIAR —

TRISQUEL  
GRAN RESERVA

### Origin:

Trisquel is an expression of climate, land and water. Three elements that, together and in balance, give life to the wine. Three converging spirals, three textures.

### Tasting Notes:

Pale yellow color of the wine with green reflections. Expressive and intense wine with aromas of rose petals, orange peels, ripe peaches and lychees. A subtle toast accent. Smooth, round on the palate with a pleasant balance between fruit and acidity. Refreshing and dry finish.

### Food Pairing:

Perfect with Soft Cheeses, White Meats.

### Technical Information:

100% Gewurztraminer  
Appellation: Curico Valley  
Alcohol: 12.5%



Curicó Valley



8 to 12 months



Gewurztraminer



Wine Of Chile



# ARESTI

PASION FAMILIAR

# TRISQUEL

*Series*

### Origin:

This Merlot comes from the high Andean peaks in the Curicó Valley, in a vineyard situated 1,245 meters above the sea level.

### Tasting Notes:

This wine presents a very particular aromatic palette, where sweet spices and some natural herbal aromas blend with hints of fresh fruit. Slow ripening results in a powerful, mouth filling structure, remarkable complexity, round tannins and a lingering, tasty finish.

### Food Pairing:

Perfect to pair with lamb, red meats and mature cheeses.

### Technical Information:

100% Merlot

Appellation: Curico Valley

Alcohol: 13%



Curicó Valley



8 to 12 months



Merlot



Wine Of Chile



# ARESTI

PASION FAMILIAR

# TRISQUEL

*Series*

## Origin:

The grapes come from our own vineyards, at La Reserva estate, located in Río Claro area in the Curicó valley.

## Tasting Notes:

A singular Semillón, with green hues and yellow touches, reminiscent of the best examples of the variety; wines that combine powerful structure and delicate fruit with hints of quince, pears and figs.

## Food Pairing:

Ideal for pairing seafood and fish dishes.

## Technical Information:

100% Semillón

Appellation: Curico Valley

Alcohol: 14%



Curicó Valley



8 to 12 months



Semillón



Wine Of Chile



# ARESTI

PASION FAMILIAR

# TRISQUEL

*Series*

## Origin:

This wine comes from the FOUNDATIONAL GRAPEVINES, the first vines planted by Don Vicente Aresti A. towards 1951 in the Micaela estate. With more than 65 years of age, this vineyard has reached the necessary balance to produce grapes with a high concentration in color and aromas, with round and sweet tannins.

## Tasting Notes:

This ruby red color wine shows aromas of ripe fruit like plum and strawberry, with some touches of hazelnuts, anise and coffee. In the mouth is silky, with sweet tannins and a juicy end.

## Food Pairing:

Perfect with all kinds of red meat, such as veal on the grill or a boeuf bourguignon. It is also a good alternative to go with pasta with bolognese sauce.

## Technical Information:

100% Cabernet Sauvignon  
Appellation: Curico Valley  
Alcohol: 13%



Curicó Valley



8 to 12 months



Cabernet Sauvignon



Wine Of Chile





# ARESTI

PASION FAMILIAR

# TRISQUEL

*Series*

## Origin:

This Malbec is sourced from vineyards situated in the coastal areas of Curicó, on the foothills of the Coastal Mountain Range, 26 km from the Pacific Ocean, and by the river Mataquito. The cool climate of the area allows this Malbec to develop both fruity and herbal aromas, a medium body and firm tannins.

## Tasting Notes:

The blueberry and raspberry scented nose exhibits herbal notes that gain in strength and complexity with barrel aging. The fresh palate boasts vibrant acidity, a gentle structure and a persistent, fruity finish.

## Food Pairing:

Perfect to pair with red meat dishes such as steak, or even duck.

## Technical Information:

100% Malbec

Appellation: Curico Valley

Alcohol: 14.5%



Curicó Valley



8 to 12 months



Malbec



Wine Of Chile



# ARESTI

PASION FAMILIAR

# TRISQUEL

*Series*

### Origin:

This Chardonnay comes from dry farmed vineyards that grow on granite soil, just 3 kilometers from the Vichuquén Lake and 13 kilometers from the ocean. A wine that takes us to the deepest realms of the coastal dry lands of Curicó.

### Tasting Notes:

An elegant Chardonnay that blends aromas of stewed pears and fresh pineapple, balanced acidity and an intense, savory finish.

### Food Pairing:

Serve with fish like salmon and sole, oysters and cheese.

### Technical Information:

100% Chardonnay  
Appellation: Curico Valley  
Alcohol: 14.5%



Curicó Valley



8 to 12 months



Chardonnay



Wine Of Chile



# ARESTI

PASION FAMILIAR

*Family Collection*

## Origin:

Family pride and passion. Personally created by Don Vicente Aresti A., from the beginning of the vineyard, for his family with the best of the Curicó Valley fields, a perfect and balanced blend.

## Tasting Notes:

With an intense and deep red color, this blend is firm and dense with rich and chewy tannins. Lovely aromas of blackberries and spices paired with mocha and vanilla come out in the nose. Elegant and complex in its full bodied palate, it comes together in a long and pleasant finish.

## Food Pairing:

Best served with red meat dishes.

## Technical Information:

50% Cabernet Sauvignon, 20% Merlot, 12% Syrah, 10% Petit Syrah, 8% Petit Verdot

Appellation: Curico Valley

Alcohol: 14.5%



Curicó Valley



18 months



Assembly



Wine Of Chile



# ARESTI

PASION FAMILIAR

# CÓDIGO

### Origin:

For the celebration of Viña Aresti's 65th anniversary, in 2016, Ana María and Begoña Aresti set out to produce a wine with which to transmit the family legacy. This is how Code 380 was born, a modern wine, rich in nuances and respectful of its origin, inspired by the love that their father instilled in them for the land, the countryside and the wine.

### Tasting Notes:

Robust and powerful reds are full-bodied or very full-bodied wines that have rich flavours.

### Food Pairing:

Due to their tannins, these wines are a good match for equally robust foods, such as game and other hearty meat dishes or strong cheeses.

### Technical Information:

Cabernet Sauvignon, Malbec, Cabernet Franc

Appellation: Curico Valley

Alcohol: 14.5%



Curicó Valley



24 months



Assembly



Wine Of Chile



# ARESTI

PASION FAMILIAR

*Family Collection*

## Origin:

We have selected some family collection bottles from Mr. Vicente Aresti Astica's personal cellar, of the great vintage 2001. after a 13 years ageing process, these have shown their optimum expression.

## Tasting Notes:

Totally opaque black dark red core with a deep very dark red hue. Nosing yields potent aromas of ripe blackcurrant infused with earthy black olives over cigar box, a hint of old leather and spice. Totally opaque black dark red core with a deep very dark red hue. Nosing yields potent aromas of ripe blackcurrant infused with earthy black olives over cigar box, a hint of old leather and spice.

## Food Pairing:

Best served with red meat dishes.

## Technical Information:

Cabernet Sauvignon  
Appellation: Curico Valley  
Alcohol: 13.5%



Curicó Valley



13 years



Cabernet Sauvignon



Wine Of Chile



# ARESTI

PASION FAMILIAR

# TRISQUEL

*Series*

## Origin:

Trisquel is an expression of climate, land and water. Three elements that, together and in balance, give life to the wine. Three converging spirals, three textures.

## Tasting Notes:

This red wine presents a floral, raspberry and strawberry scent with a fine acidity that highlights its attributes even more yet tastes wide and soft on your palette.

## Food Pairing:

Perfect to pair with Fish, White Meats & Red Meats.

## Technical Information:

100% Pinot Noir

Appellation: Curico Valley

Alcohol: 13%



Curicó Valley



8 to 12 months



Pinot Noir



Wine Of Chile