

VERDI AGUILA®

CHARDONNAY

Verdi Águila is a tribute to the majestic Chilean Eagle, which rules the mountain skies, especially in the Central Valley. Our vineyards, located in the micro-valley La Lajuela in the prestigious Colchagua Valley, provide the perfect home for these eagles, which help preserve the natural ecosystem of the vineyard.



TASTING NOTES

- 🍷 VERDI ÁGUILA Chardonnay is the second member of the Verdi Águila family. Hand-harvested in the Curicó Valley, this Chardonnay offers a creamy, complex, and sophisticated experience, enhanced by its 8-month aging in French and American oak barrels.

With a pale yellow color and golden reflections, it features intense aromas of tropical fruits and cedar. Its medium body and vibrant acidity reveal exceptional creaminess on the palate, with soft notes of butter and peach, culminating in a long finish with hazelnut nuances. This wine is ideal for pairing with fish dishes or poultry in creamy sauces.

ORIGIN

- 📍 ORIGIN: Curicó Valley, CHILE.
- 🌿 CLIMATE: A warm temperate climate characterized by Mediterranean-style rainfall, featuring cold winters and hot, dry summers.
- 🌞 SOILS: Predominantly alluvial, with the presence of gravel and a significant clay matrix.

VINIFICATION

- 🍇 HARVEST: Harvest with selection in the vineyard, conducted at the beginning of March.
- 🍷 VINIFICATION: The grapes were crushed and cold-macerated for 3 days at 8°C, then pressed. The must fermented in stainless steel tanks at 14°C for 20 days before being clarified, filtered, and bottled to preserve its freshness and fruity expression.
- 🍷 AGING: 6 months in American and French oak barrels.
- 👤 WINEMAKER: Carolina Vásquez

WINE ATTRIBUTES

- 🍇 VARIETY: Chardonnay
- 🍷 ALCOHOL: 13,5%
- 📅 STORAGE RECOMMENDATION: It can be enjoyed immediately or stored for ten years or more in a cool and dry place.
- 🌡️ RECOMMENDED TEMPERATURE: 10°C to 12°C (50°F to 54°F).
- 🍷 DECANT: Does not require decanting.
- 🍷 RESIDUAL SUGAR: <4 g / Lt
- 📦 EAN CODE: 7804669560515

FOR MORE INFORMATION, VISIT OUR WEBSITE casaverdi.com

*Vina
Casa
Verdi®*

VERDI AGUILA[®]

RED BLEND

Verdi Águila is a tribute to the majestic Chilean Eagle, which rules the mountain skies, especially in the Central Valley. Our vineyards, located in the micro-valley La Lajuela in the prestigious Colchagua Valley, provide the perfect home for these eagles, which help preserve the natural ecosystem of the vineyard.

TASTING NOTES

 VERDI ÁGUILA, our flagship wine, is a powerful and unique blend from Chile, composed of five characteristic red grape varieties from the Colchagua Valley. Our winemaking team has aimed to create a wine where each variety contributes its own nature and distinctive qualities: the robust Cabernet Sauvignon, the spicy Carménère, the fruity Syrah, the aromatic Cabernet Franc, and the tannic Petit Verdot, resulting in a complex blend of character and elegance aged for over a year in French and American oak barrels.

Verdi Águila showcases a perfectly balanced purity and freshness, with a sumptuous depth of ripe red fruits and a chocolatey finish. It is polished, intense, and features a fine, elegant structure.

ORIGIN

-  ORIGIN: Colchagua Valley, CHILE.
-  ORGANIC GRAPES: Crafted from 100% organic grapes, grown without pesticides or chemical fertilizers.
-  CLIMATE: A warm temperate climate characterized by Mediterranean-style rainfall, featuring cold winters and hot, dry summers.
-  SOILS: Well-composed and diverse, primarily alluvial, clay, and loamy soils, with excellent drainage and nutrients.

VINIFICATION

-  HARVEST: Organic grapes harvested by hand with a second selection in the winery, conducted between mid-March and early April.
-  VINIFICATION: Cold maceration is performed for 2 days, followed by alcoholic fermentation in stainless steel tanks for 8 to 10 days. This is followed by a 2-day post-fermentation maceration, after which the wine is racked to age separately in barrels. Finally, it is blended to create a final blend that reflects the potential of our Colchagua vineyard.
-  AGING: 14 months in American and French oak barrels.
-  WINEMAKER: Carolina Vásquez

WINE ATTRIBUTES

-  VARIETY: 40% Cabernet Sauvignon + 36% Syrah + 12% Carménère + 8% Cabernet Franc + 4% Petit Verdot
-  ALCOHOL: 15%
-  STORAGE RECOMMENDATION: It can be enjoyed immediately or stored for eighteen years or more in a cool and dry place.
-  RECOMMENDED TEMPERATURE: 16°C to 18°C (61°F to 64°F).
-  DECANT: Recommended, for at least 60 minutes.
-  RESIDUAL SUGAR: <4 g / Lt
-  EAN CODE: 7804669560508

FOR MORE INFORMATION, VISIT OUR WEBSITE casaverdi.com

*Vina
Casa
Verdi[®]*



HARVESTING COMMITMENT