

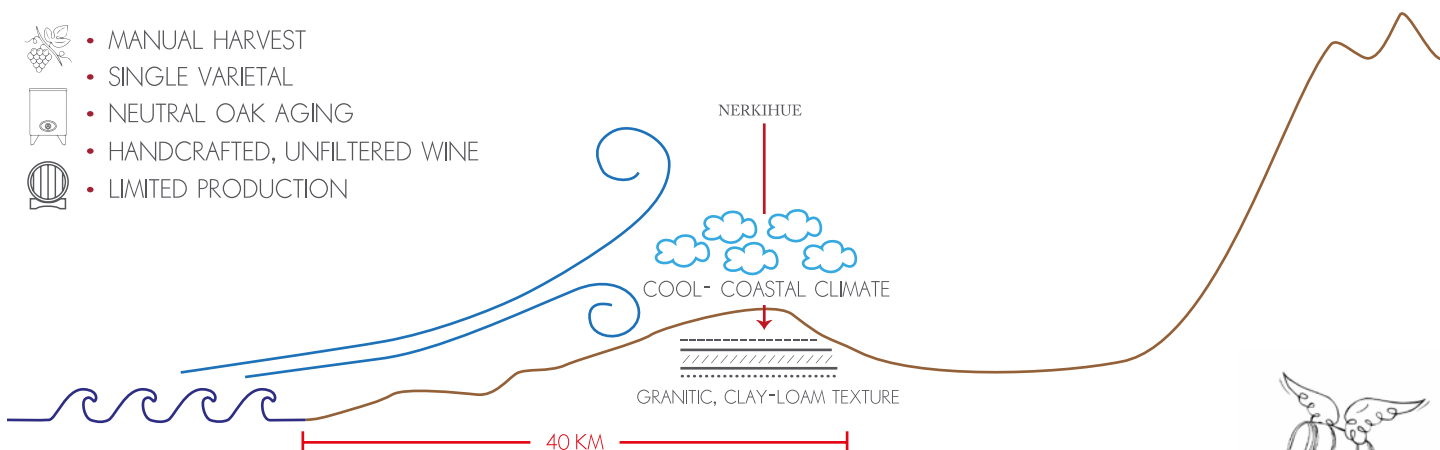


NERKIHUE

Nerkihue is a family owned winery located in Lolol, Colchagua Valley. Our vines grow in very steep hills with shallow grounds that benefit from the ocean breeze to create wines that are elegant, fresh and aromatic. All of our labours are done manually by families from Lolol to keep our local identity. Our production is limited with little to none intervention in order to reflect the purity of the terroir.

Quiebre is a modern wine that seeks to be different and stand out because of its aromas, freshness and flavour. Quiebre is a wine from origin, able to speak for itself without any alteration to its spirit.

Justo is a unique wine, a tribute to all those people who have risen when challenged and fought their way to great achievements. Expressive, balanced, fresh and with soft tanines. Crafted with carefully selected grapes, the best of each harvest.



www.nerkihue.com



VARIETY: 100% PETIT VERDOT
VINTAGE: 2015
ALCOHOL: 14.8% VOL.
ORIGIN: LOLOL, COLCHAGUA COSTA, CHILE
SOIL: GRANITIC WITH CLAY-LOAM TEXTURE
HARVEST: MANUAL
YIELD: 15 TONS PER ACRE



AROMA: COMPLEX AND DIVERSE WITH NOTES OF RIPE BLUEBERRIES AND OLIVES. SOME SPICES LIKE PEPPER, NUTMEG AND A HINT OF CEDAR.



PAIRING: RISOTTO, ROASTED LAMB, RIB EYE WITH POTATO GRATIN.
AGING POTENTIAL: FIFTEEN YEARS.
SERVE AT: 62° TO 66° F



NET CONTENT: 750 ML.
TOTAL PRODUCTION: 600 BOTTLES
FERMENTATION: STAINLESS STEEL
AGING: 18 MONTHS IN NEUTRAL OAK



TASTE: POTENT AND ELEGANT. THE EXPECTED STRUCTURE IS SOFTENED BECAUSE OF A CAREFUL WINEMAKING PROCESS AND EXTENDED AGING. THIS PETIT VERDOT IS UNIQUE: FULL BODIED YET GENTLE.





VARIETY: 100% CARMENERE
VINTAGE: 2016
ALCOHOL: 14% VOL.
ORIGIN: LOLOL, COLCHAGUA COSTA, CHILE
SOIL: GRANITIC WITH CLAY-LOAM TEXTURE
HARVEST: MANUAL
YIELD: 10 TONS PER ACRE.



AROMA: INTERESTING AROMAS THAT COMBINE EARTHY NOTES WITH MORE FRUITY AND SPICY ONES LIKE BLACKBERRY, STRABERRY AND PEPPER.



PAIRING: IDEAL FOR STARTERS AND CHICKEN OR CURRY PAD THAI.
AGING POTENTIAL: TEN YEARS.
SERVE AT: 62° TO 66° F



NET CONTENT: 750 ML.
TOTAL PRODUCTION: 2100 BOTTLES
FERMENTATION: STAINLESS STEEL
AGING: 10 MONTHS IN NEUTRAL OAK



TASTE: SURPRISINGLY ELEGANT WITH SOFT TANNINS, THAT COMBINED WITH IT'S NATURAL ACIDITY CREATE AN HONEST AND FRIENDLY WINE.



VARIETY: 100% MALBEC
VINTAGE: 2016
ALCOHOL: 13.5% VOL.
ORIGIN: LOLOL, COLCHAGUA COSTA, CHILE
SOIL: GRANITIC WITH CLAY-LOAM TEXTURE
HARVEST: MANUAL
YIELD: 2.2 TONS PER ACRE



AROMA: FRESH AND FLORAL, WITH A
DOMINANCE OF VIOLET, MINT, STRAWBERRIES
AND RED TEA NOTES.



PAIRING: GOOD CONVERSATION AND A MOVIE,
LIGHT MEALS LIKE SALADS AND LEAN MEATS.
AGING POTENTIAL: FIVE YEARS.
SERVE AT: 62° TO 66° F



NET CONTENT: 750 ML.
TOTAL PRODUCTION: 2100 BOTTLES
FERMENTATION: STAINLESS STEEL
AGING: 10 MONTHS IN NEUTRAL OAK



TASTE: IT'S PUNGENT AND REFRESHING
ACIDITY, PAIRED WITH SOFT TANNINS MAKE
THIS MALBEC A UNIQUE WINE.





VARIETY: 100% SYRAH
VINTAGE: 2016
ALCOHOL: 14% VOL.
ORIGIN: LOLOL, COLCHAGUA COSTA, CHILE
SOIL: GRANITIC WITH CLAY-LOAM TEXTURE
HARVEST: MANUAL
YIELD: 15 TONS PER ACRE



AROMA: INTENSE RED AND BLACK FRUIT LIKE CHERRY, BLUEBERRIES AND BLACKBERRIES. SPICY NOTES SUCH AS WHITE PEPPER, CLOVE AND LICORICE.



PAIRING: MATURE CHEESES, RAVIOLI A LA CARBONARA, SKIRT STEAK WITH CHIMICHURRI.
AGING POTENTIAL: FIFTEEN YEARS.
SERVE AT: 62° TO 66° F



NET CONTENT: 750 ML.
TOTAL PRODUCTION: 1.600 BOTTLES
FERMENTATION: STAINLESS STEEL
AGING: 10 MONTHS IN NEUTRAL OAK



TASTE: SOFT AND ELEGANT TANNINS, BALANCED WITH THIS ITS FRESH AND NATURAL FINAL ACIDITY.





VARIETY: 85% SYRAH 15% PETIT VERDOT
VINTAGE: 2007
ALCOHOL: 13.8% VOL.
ORIGIN: LOLOL, COLCHAGUA COSTA, CHILE
SOIL: GRANITIC WITH CLAY-LOAM TEXTURE
HARVEST: MANUAL
YIELD: 15 TONS PER ACRE



AROMA: INTENSE AROMA LOADED WITH WILD
FRUIT LIKE MAOUI, BLACKBERRY AND
BLUEBERRIES. THERE ARE ALSO MORE
COMPLEX NOTES SUCH AS LEATHER,
CHOCOLATE AND TOBACCO LEAF.



PAIRING: GREAT FOR APPETIZERS, GREEN CURRY PAD
THAI OR SPICY MASHED POTATOES WITH PORK RIBS
AGING POTENTIAL: TWENTY YEARS.
SERVE AT: 62° TO 66° F



NET CONTENT: 750 ML.
TOTAL PRODUCTION: 1,200 BOTTLES
FERMENTATION: STAINLESS STEEL
AGING: 18-22 MONTHS IN FRENCH OAK
BOTTLE AGING: 2 YEARS



TASTE: A MATURE YET FRESH SYRAH; SOFT,
ELEGANT AND WITH BALANCED ACIDITY.





VARIETY: 70% C.SAUVIGNON 20% CARMENERE 10% P.VERDOT
VINTAGE: 2009
ALCOHOL: 14% VOL.
ORIGIN: LOLOL, COLCHAGUA COSTA, CHILE
SOIL: GRANITIC WITH CLAY-LOAM TEXTURE
HARVEST: MANUAL
YIELD: 10 TONS PER ACRE



AROMA: INTENSE AND COMPLEX; COMBINES
BLACK AND RED FRUIT LIKE BLUEBERRIES,
STRAWBERRIES AND MYRTLE. THERE ARE ALSO
SPICY NOTES LIKE BLACK PEPPER AND CLOVE.



PAIRING: FATTY MEATS LIKE SKIRT STEAK, PORK
SIRLOIN, TOMATO RISOTTO AND MATURE CHEESES.
AGING POTENTIAL: TWENTY YEARS.
SERVE AT: 62° TO 66° F



NET CONTENT: 750 ML.
TOTAL PRODUCTION: 1.200 BOTTLES
FERMENTATION: STAINLESS STEEL
AGING: 18-22 MONTHS IN FRENCH OAK
BOTTLE AGING: 2 YEARS



TASTE: BECAUSE OF THE BLEND OF
CARMENERE AND PETIT VERDOT ITS
MOUTH IS SMOOTH, WITH ELEGANT AND
SILKY TANNINS, A TOUCH OF ACIDITY
AND MEDIUM STRUCTURE.

