

# P · I · D · U · C · O

*A bird from the vineyards of southern* **CHILE**

DONOSO *Group*  
CHILE



**D.O. MAULE VALLEY  
PREMIUM WINE**



# P·I·D·U·C·O

*A bird from the vineyards of southern CHILE*

**In the Maule Valley could be seen, when good harvests were predicted to come, a particular bird would come near the Piduco River. Its chanting inaugurated the summer season. As the ancient dwellers of the land portrayed the singular bird in diverse creative ways, so do our vineyard's wines, giving tribute inspired on it.**

# P · I · D · U · C · O

*A bird from the vineyards of southern CHILE*

**Piduco is the name that the old inhabitants gave to a little bird that was frequently sighted on the shores of the river with the same name, located at the heart of Maule Valley. Elegant and full of character wines are produce on this region.**



**P·I·D·U·C·O** *A bird from the vineyards of southern CHILE*

## **D.O. MAULE VALLEY**

THE BIRTHPLACE OF CARMENERE  
IN THE NEW WORLD

Number of acres : **123 has**

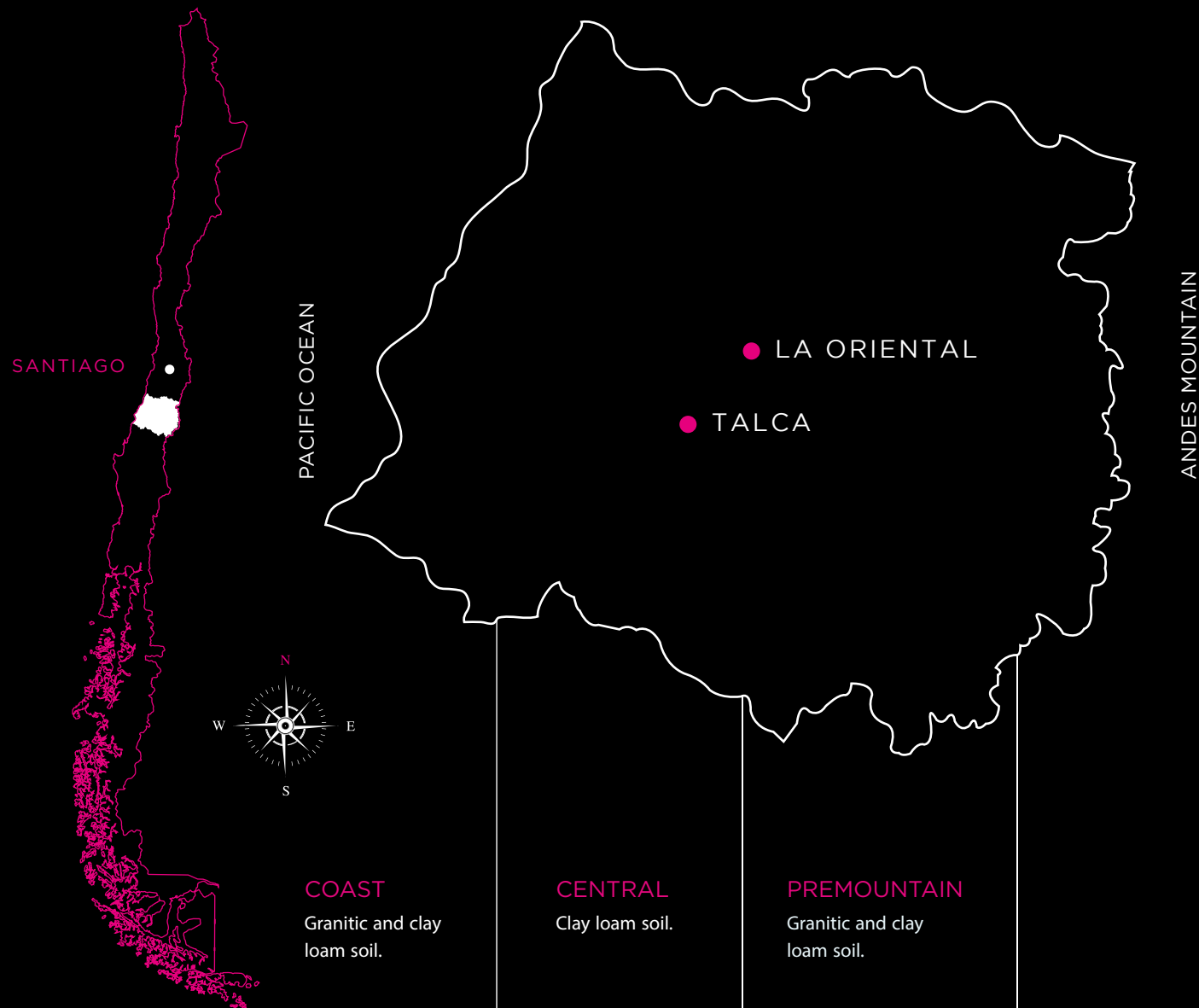
Location Coordinates : **39°27'55.24"S**

**71°36'53.55"W**

Soil Profile : **Deep clay loam.**

*The temperate Mediterranean climate has a 4 to 5 month dry season with cold, moderately rainy winters and approximately 600 mm of precipitation annually.*

Address : **Camino a Palmira Km 3,7 s/n Talca City.**





**P·I·D·U·C·O** *A bird from the vineyards of southern CHILE*

## OUR WINEMAKER

Felipe Ortiz

Agronomist Enologist Engineer, scholar of the prestigious association of agronomist engineers of Chile (ANIAE).

Felipe has developed his career in France, USA, Australia and Chile, he maintains that the Maule Valley has a variety of characteristics that ensure:

*White wines with very fresh and mineral traces, in particular our Sauvignon Blanc. Red wines with short maturity cycles showing a very good balance between alcohol and acidity, like Merlot and Cabernet Sauvignon.*

*And above all, a nice and silky Carmenera, a tricky and demanding variety which is hard to mature properly in other valleys.*



FELIPE ORTIZ



P·I·D·U·C·O *A bird from the vineyards of southern CHILE*

## OUR WINES





P·I·D·U·C·O *A bird from the vineyards of southern CHILE*



P·I·D·U·C·O

*A bird from the vineyards of southern CHILE*



## ICONO

**50% CABERNET SAUVIGNON**

**20% CARMENERE**

**20% MALBEC**

**10% CABERNET FRANC**

**Tasting Notes:** Bright and intense red color with violet highlights. In the nose, red fresh fruit can be appreciated such as cherries, plumbs, refined minty notes and an interesting floral background. A delicate toast stands out product of its aging on french oak barrel. In mouth, its tannins are structured and elegant, have great concentration and a persistent ending.

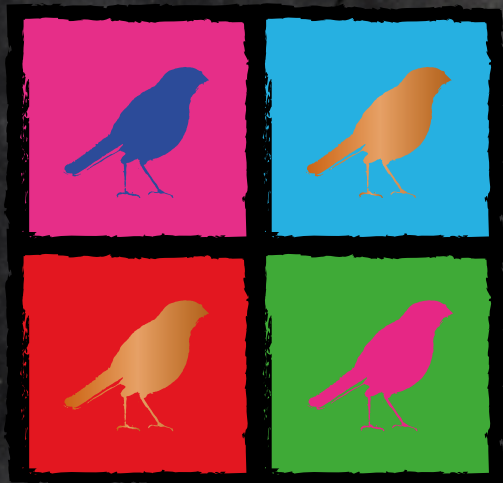
**Food Pairing:** It is recommended to serve with a wide range of meat such as bovine, lamb and pork, in general meats that have a greater grease to contain its tannins and concentration.

**Serving:** Decant the wine and let it breath for 30 minutes. Serve at 18°C (64.4°F) on fine crystal glasses.

**Keep:** 10 to 12 years kept at a temperature between 15°C (59°F) and 18°C (64.4°F)



P·I·D·U·C·O *A bird from the vineyards of southern CHILE*



P·I·D·U·C·O

*A bird from the vineyards of southern CHILE*



## SUPER PREMIUM

**50% CABERNET SAUVIGNON**

**50% CARMENERE**

**Tasting Notes:** Bright and intense red with delicate violet borders. Presents an aromatic intensity, reminds of fresh and mature fruit such as blackberry, fig with delicate spicy notes and subtle floral insinuations. Elegant vanilla and toffee toasted notes are granted by its keep on barrel. In mouth presents strong tannins, great structure, has an elegant and persistent finish.

**Food Pairing:** It is recommended to serve with a wide range of meat such as beef, ostrich and boar. Mild spicy food and mature cheeses present a pleasant pairing.

**Serving:** Decant the wine and let it breathe for 30 minutes. Serve at 18°C (64.4°F) on fine crystal glasses.

**Keep:** 10 to 12 years kept at a temperature between 15°C (59°F) and 18°C (64.4°F)



**P·I·D·U·C·O** *A bird from the vineyards of southern CHILE*



**P·I·D·U·C·O**

*A bird from the vineyards of southern CHILE*



## **PREMIUM**

**40% CABERNET SAUVIGNON**

**30% CARMENERE**

**20% MALBEC**

**10% CABERNET FRANC**

**Tasting Notes:** Bright and intense red with violet borders. Presents a great aromatic intensity product of its blend, reminds of fresh and mature fruit such as blackberry, plumb with delicate spicy notes and subtle floral insinuations. Elegant Toasted notes are granted by its keep on barrel. In mouth it presents great juiciness, mild structure, kind tannins and a good finish.

**Food Pairing:** This blend of four grapes is a great partner for different kinds of red and white lean meats. Excellent companion for pasta and stew. Mature cheeses are also a great partner.

**Serving:** Decant wine and let it breath for 30 minutes. Serve at 18°C (64.4°F), in fine crystal glasses.

**Keep:** 10 to 12 years kept at temperatures between 15°C (59°F) to 18°C (64.4°F)



**P·I·D·U·C·O** *A bird from the vineyards of southern CHILE*



**GRAN RESERVA**



**P·I·D·U·C·O**

*A bird from the vineyards of southern CHILE*

**VARIETIES — CABERNET SAUVIGNON,  
CARMENERE, MALBEC, CHARDONNAY,  
SAUVIGNON BLANC.**



**P·I·D·U·C·O** *A bird from the vineyards of southern CHILE*



**RESERVA**



**P·I·D·U·C·O**

*A bird from the vineyards of southern CHILE*

**VARIETIES — CABERNET SAUVIGNON,  
CARMENERE, MERLOT, CHARDONNAY,  
SAUVIGNON BLANC, ROSÉ.**



## AWARDS & RECOGNITIONS



**RECOGNITION 93 Points** · Descorchados '19 · Chile  
**WINE** Piduco, *Gran Reserva* Sauvignon Blanc  
**VINTAGE** 2018



**RECOGNITION 91 Points** · Descorchados '19 · Chile  
**WINE** Piduco, *Super Premium* 50% Cabernet Sauvignon & 50% Carmenere.  
**VINTAGE** 2016



**RECOGNITION 91 Points** · Descorchados '19 · Chile  
**WINE** Piduco, *Icono* 40% Cabernet Sauvignon, 30% Carmenere, 20% Malbec, 10% Cabernet Franc.  
**VINTAGE** 2016



**RECOGNITION 90 Points** · Descorchados '19 · Chile  
**WINE** Piduco, *Gran Reserva* Malbec  
**VINTAGE** 2017



# P·I·D·U·C·O

*A bird from the vineyards of southern CHILE*

[info@donosogroup.com](mailto:info@donosogroup.com)

**DONOSO** *Group*  
CHILE

## **COMMERCIAL OFFICES**

Manuel Montt 211 . Providencia . Santiago, Chile.

Tel : (056-2) 2 235 7373

## **WINERY**

Fundo La Oriental s/n.

Camino a Palmira km 3.5 . Talca, Chile.

P.O. Box: 864 Talca – Chile

Tel : (056-71) 2 341 400