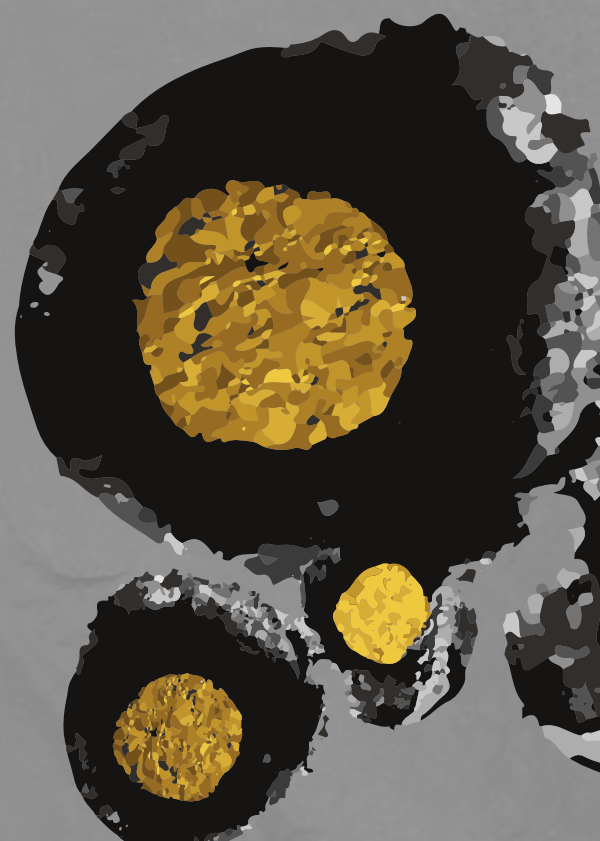


DONOSO *Group*  
CHILE

# Animan Terrae

THE SPIRIT OF  
MAULE VALLEY

D.O. MAULE VALLEY  
PREMIUM WINE





# *Animan terrae*

THE SPIRIT OF  
MAULE VALLEY

There is something from within that drives us. An inner spirit, a sparkle, a gift of life. In the Maule Valley we respect that strength and we wake it in the creation of each of our wines.



# Animan terrae

THE SPIRIT OF  
MAULE VALLEY

Animan Terrae, a vineyard located in different fields of the Maule Valley, explores not only the elaboration of premium wines with different strains benefited by their geographical location but also exploits the different terroirs to generate interesting and exclusive wines, raised in these unique soils.



*Animan terrae* THE SPIRIT OF MAULE VALLEY

## D.O. MAULE VALLEY

THE BIRTHPLACE OF CARMENERE  
IN THE NEW WORLD

Number of acres : **123 has**

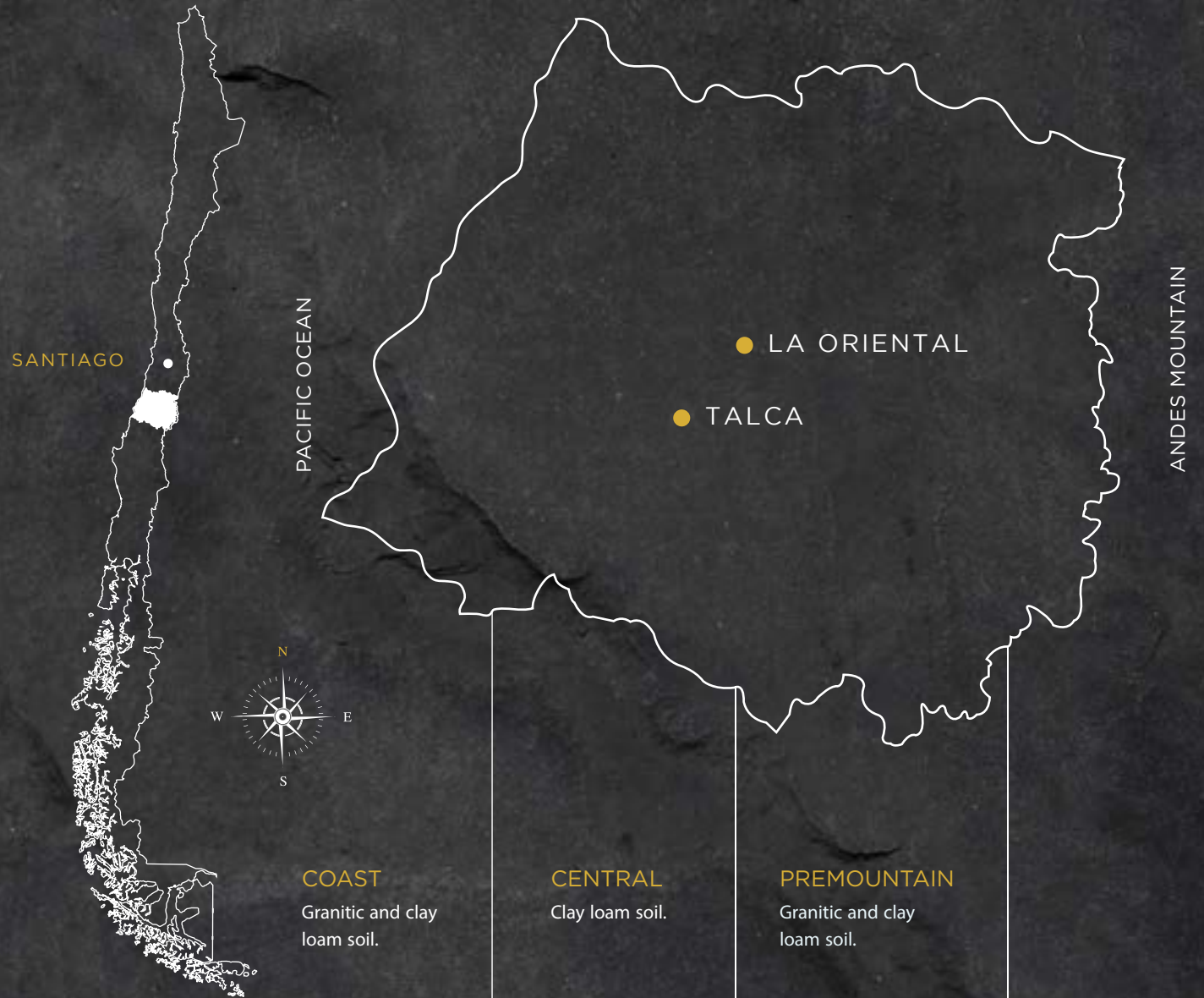
Location Coordinates : **39°27'55.24"S**

**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.**





*Animanterrae* THE SPIRIT OF MAULE VALLEY

## 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



*Animan terrae* THE SPIRIT OF MAULE VALLEY

## OUR WINES





# Animanterrae

THE SPIRIT OF MAULE VALLEY

## ICON

**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)

## RED BLEND

- 50% Cabernet Sauvignon
- 20% Carmenere
- 20% Malbec
- 10% Cabernet Franc



# Animan terrae

THE SPIRIT OF MAULE VALLEY

## SUPER PREMIUM



**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)

## RED BLEND

50% Cabernet Sauvignon

50% Carmenere





# Animanterrae

THE SPIRIT OF MAULE VALLEY

## PREMIUM

**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)

## RED BLEND

- 40% Cabernet Sauvignon
- 30% Carmenere
- 20% Malbec
- 10% Cabernet Franc





*Animanterrae* THE SPIRIT OF MAULE VALLEY

GRAN RESERVA

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





*Animanterrae* THE SPIRIT OF MAULE VALLEY

RESERVA

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



# Animanterrae

THE SPIRIT OF  
MAULE VALLEY

**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

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