



# CASA SIERRA

DONOSO *Group*  
CHILE

D.O. MAULE VALLEY

PREMIUM WINE

CHILE



# CASA · SIERRA

Casa Sierra has an important legacy, not for its wealth, extension or history in the Maule Valley, but for its exquisite elegant wines, faithful representatives of the family emblem.



# CASA · SIERRA

Casa Sierra, and its iconic “colonial” house, are located at the Maule Valley.  
Thanks to the different terroir we are able to offer premium wines  
of high quality and character.

D.O. MAULE VALLEY  
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# CASA SIERRA

## D.O. MAULE VALLEY

THE BIRTHPLACE OF CARMENERE  
IN THE NEW WORLD

Number of acres : **123 ac**

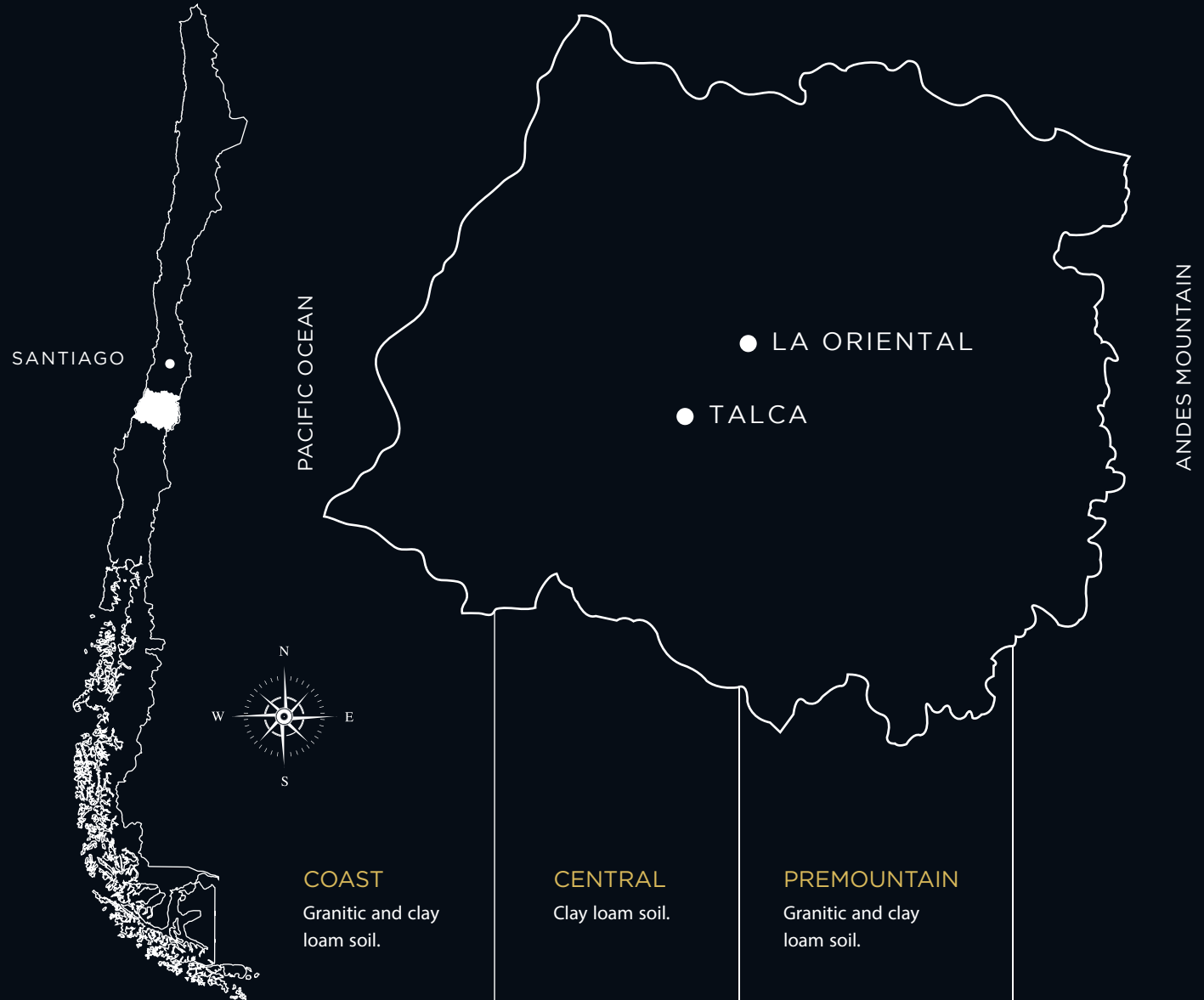
Location Coordinates : **39°27'55.24"S**

**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.**





# CASA·SIERRA

## 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 Carmenere, a tricky and demanding variety which is hard to mature properly in other valleys.*



FELIPE ORTIZ



*Vineyards from south of Chile*

# OUR WINES





*Vineyards from south of Chile*



## RED BLEND

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

# CASA SIERRA

## ICON

**Tasting Notes:** Bright and intense red color with violet highlights. In the nose, red fresh fruit can be appreciated such as cherries, plums, 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.

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**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)



*Vineyards from south of Chile*



## RED BLEND

50% Cabernet Sauvignon  
50% Carmenere

# CASA SIERRA

## 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)





*Vineyards from south of Chile*

## RED BLEND

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



# CASA SIERRA

## 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)



*Vineyards from south of Chile*

# CASA·SIERRA

## GRAN RESERVA

Cabernet Sauvignon

Carmenere

Malbec

Sauvignon Blanc

Chardonnay





*Vineyards from south of Chile*

# CASA·SIERRA

## RESERVA

Cabernet Sauvignon

Carmenere

Merlot

Sauvignon Blanc

Chardonnay





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PREMIUM WINE  
CHILE

DONOSO *Group*  
CHILE

## COMERCIAL OFFICES

Manuel Montt 211 . Providencia . Santiago, Chile.  
Tel : (056-2) 2 235 7373

## WINERY

Fundo La Oriental s/n.  
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P.O. Box: 864 Talca – Chile  
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