

DONOSO *Group*  
CHILE



DOÑA *LUCÍA*

OUTSTANDING CHARM

D.O. MAULE VALLEY  
WINE OF CHILE



Inspired by the beauty, charm and character of that woman. We are inspired to produce premium wines, from long-lived vines and French heritage, which honor the former owner of these fields of Maule, Doña Lucía.

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Doña Lucía Wines, located in the Maule Valley, creates a work concept that is based on the traditional production of red and white wines, rescuing the best of the new world grapes, made with French heritage. Achieving elegant, round and silky wines.

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DOÑA LUCÍA OUTSTANDING CHARM

## 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



TODAS TIENEN UN ENCANTO EXCEPCIONAL.

# OUR WINES



# DOÑA LUCÍA

ENCANTO EXCEPCIONAL

## RED BLEND

40% Cabernet Sauvignon

30% Carmenere

20% Malbec

10% Cabernet Franc



## 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.

**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)

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ENCANTO EXCEPCIONAL

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40% Cabernet Sauvignon  
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## P R E M I U M

**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.

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**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)





DOÑA LUCÍA  
ENCANTO EXCEPCIONAL



# GRAN RESERVA

VARIETIES — Cabernet Sauvignon · Carmenera  
Malbec · Sauvignon Blanc · Chardonnay.



DOÑA LUCÍA  
ENCANTO EXCEPCIONAL

## RESERVA

VARIETIES — Cabernet Sauvignon · Carmenere  
Merlot · Sauvignon Blanc · Rosé  
Chardonnay



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DONOSO *Group*  
CHILE

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**WINERY**

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