



Ilyrios, vineyard located in the Maule Valley, a magical land with a dreamy terror that allows our oenologist to mix the French heritage with new world concepts, to materialize them in elegant, high-end and award-winning wines around the world.

Those who change the world are the daring ones, who look at reality from another point of view, who know that dreams are not mere inventions, that when they close their eyes open their minds to new opportunities, and that we, today, make turn them into wine.



D.O. MAULE VALLEY

THE BIRTHPLACE OF CARMENERE IN THE NEW WORLD

Number of acres: 123 has

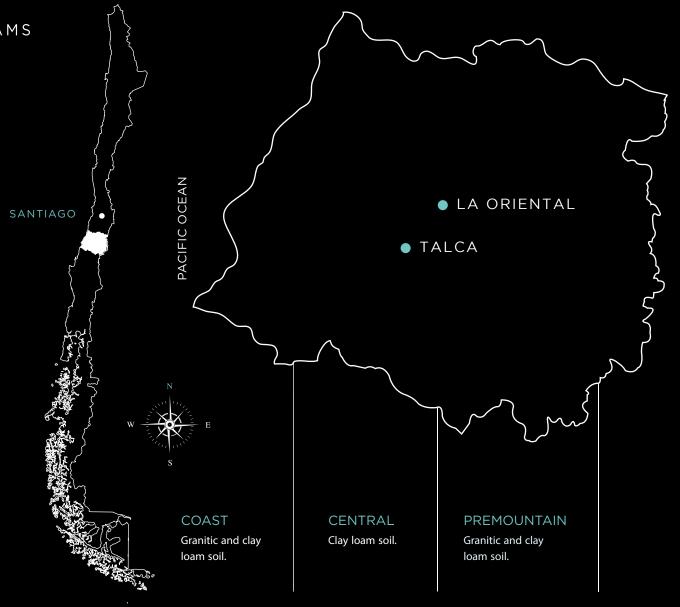
Location Coordinates: 39°27′55.24″S

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.





OUR WINEMAKER

Felipe Ortiz

Agronomist Enologist Engineer, schoolar of the prestigious asociation of agronomist engineers of Chile (ANIAE).

Felipe has developed his carreer in France, USA, Australia and Chile, he mantains 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

OUR WINES





ICON

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 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)



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 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)



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)





