



PEREZ CRUZ

— Family Vineyards • Estate Bottled —

A family of noble red wines



Tasting





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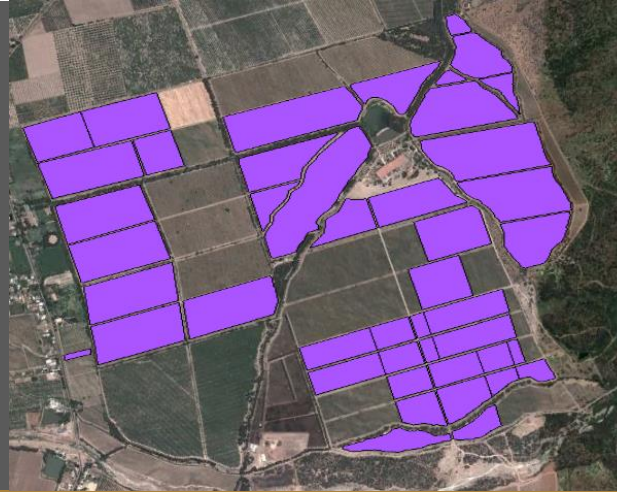
— Family Vineyards • Estate Bottled —

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Denomination of Origin: Maipo Andes

Varieties: 94% Cabernet Sauvignon - 4%
Carmenere – 2% cabernet Franc

Origin: Fundo Liguai, Huelquén, Paine,
Maipo valley.



Cabernet Sauvignon Reserva 2017

Aging: 12 month , 60% American y 40% French oak barrels

Yield: 3.25 tons/acres.

Alc. Vol%: 13,5%

Total acidity: 5.55% gr/l

Ph: 3.57

Recommended Serving Temperature: 17°C

Tasting Notes: Ripe red fruits, vanilla, black pepper and some hints of cooking herbs. Creamy and concentrated on the palate with a nice grip.

Rates: 95 pts. Gold Medal Decanter UK





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Denomination of Origin: Maipo Andes

Varieties: 96% C.Franc, 4% Petit Verdot

Origin: Liguai Estate, Huelquén, Paine, Maipo Valley.



Cabernet Franc Limited Edition 2017

Aging: 14 month ,100% French used oak barrels

Yield: 2.43 tons/acres.

Alc Vol%: 13.5%

Total acidity: 5.12gr/l

Ph: 3.54

Recommended serving temperature: 17°C

Tasting notes: red fruit and spicy, well-structured and good balance with a delicate freshness that makes it very attractive.

Rates: 92+ pts. RP



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Denomination of origin: Maipo Andes

Varieties: 91% Carmenère – 9% Cabernet Sauvignon

Origin: Fundo Liguai, Huelquén, Paine, Maipo valley.



Carmenere Limited Edition 2017

Aging: 14 month, 100% French oak barrels

Yield: 2.43 tons/acres.

Harvest: Hand picked , second-third week of May

Vol. Alcohol: 13.8%

Total acidity: 5.25gr/l

Ph: 3.54

Recommended serving temperature : 17°C

Tasting notes: Ripe black fruits, nuts, earthy aromas and spices complemented by the characteristic notes of Maipo Alto that recall the aroma of fine cooking herbs.

Rates: 91 pts. Decanter



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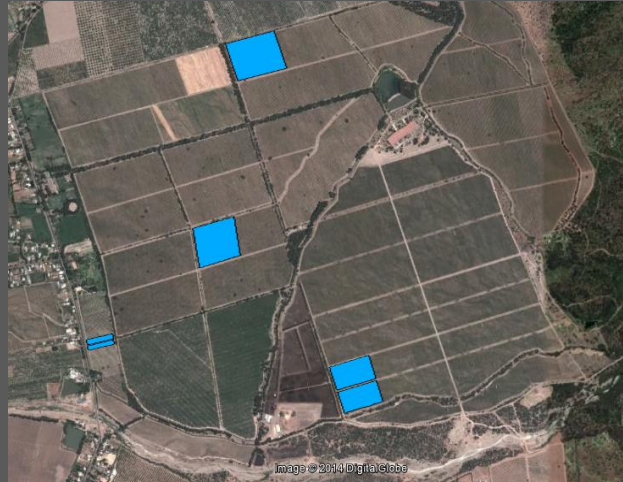
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Denomination of origin: Maipo Andes

Varieties: 95% Cot - 5% Cabernet Franc

Origin: Fundo Liguai, Huelquén, Paine, Maipo Andes Valley



Cot Limited Edition 2017

Aging: 14 month ,100% French oak barrels

Yield: 2.43 tons/acres.

Vol. Alcohol: 13.5%

Total acidity: 5.27gr/l.

Ph: 3.52

Recommended serving temperature : 17°C

Tasting notes : A potent, well-structured and creamy wine with a delicate freshness that makes it very attractive.

Rates: 93 pts. Tim Atkin





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Una familia de nobles tintos

Denomination of Origin: Maipo
Andes

Varieties: 85% Grenache -10% Syrah
– 5% Mourvedre

Origin: Fundo Liguai, Huelquén,
Paine, Maipo Andes Valley



Grenache Limited Edition 2019

Aging: 14 month , french oak

Yield: 6.1 tons/ha.

Alcohol Vol : 14,1%

Total Acidity: 4,07 gr/l.

Ph: 3.48

Recommended serving temperature : 12°C

Tasting Notes: Fresh and young wine, with a great aromatic intensity and with outstanding notes of red fruits. On the palate, it shows a soft tannin, which, together with these aromatic notes, achieves an interesting balance with an intense ending.

Rates: 92 pts RP





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Denomination of origin: Maipo Andes

Varieties: 95% Syrah - 3% Grenache,
2 % Mourvedre

Origin: Fundo Liguai, Huelquén,
Paine, Valle del Maipo.



Syrah Limited Edition 2018

Aging: 14 month, 100% French oak barrels

Yield: 2.43 tons/acres.

Vol. Alcohol: 14.5%

Total acidity: 5.13 gr/l.

Ph: 3.56

Recommended serving temperature: 16°C

Tasting notes: Distinctive aromas of blackberries and black pepper with a touch of smoke on the nose and medium bodied and fresh on the palate.

Rates: 91 pts. RP





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Denomination of origin: Maipo Andes

Varieties: 96% C.Sauvignon, 4% Petit Verdot

Origin : Fundo Liguai de, Huelquén, Paine,
Maipo Andes Valley.



Cabernet Sauvignon Limited Edition 2017

Aging: 14 month, 100% French oak barrels

Yield: 2.43 tons/acres.

Alc Vol%: 14.0%

Total acidity: 5.42 gr/l

Ph: 3.57

Recommended Serving Temperature: 17°C

Tasting notes: Intense fruity flavours, with a good volume and balanced in the palate.

Rates: 91 pts. RP



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Denomination of origin: Maipo Andes

Varieties: 100 % Petit Verdot.

Origin: Fundo Liguai, Huelquén, Paine, Valle del Maipo.



Chaski Petit Verdot 2015

Aging: 14 month , 100% French oak barrels

Yield: 1.62 tons/acres.

Harvest: Hand picked, second week of May

Vol. Alcohol: 14.5%

Total acidity: 5.60 gr/l.

Ph: 3.88

Recommended serving temperature : 17°C

Tasting notes: Elegant and complex nose with notes of red fruits, herbs, tobacco, black pepper and spices. It is well structured and fresh, with a particular mineral note in the palate.

Rates: 93 pts. RP



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Denomination of Origin: Maipo Andes

Varieties: 100% Cabernet

Origin: Fundo Liguai, Huelquén, Paine, Maipo Andes Valley.



Pircas de Liguai Cabernet Sauvignon Single Collection 2015

Aging: 16 month, 100% French Oak Barrels

Yield: 1.62 ton/acres

Alcohol: 14,3%

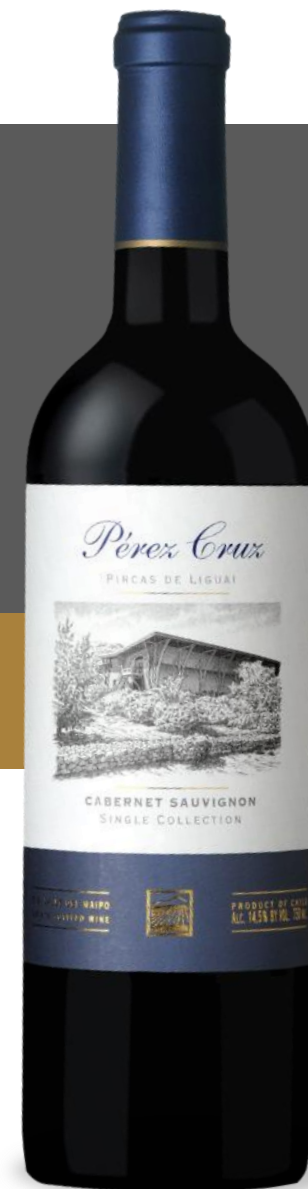
Total acidity: 4.72 g/l

Ph: 3,48

Recommended Serving Temperature: 17°C

Tasting Notes: Ripe red fruits, black pepper and the classic hint of “herbal” notes, it is complex and develop in the glass. Full body CS, but always fresh on the palate with well-rounded tannins with a nice grip.

Rates: 96 pts. Tim Atkin

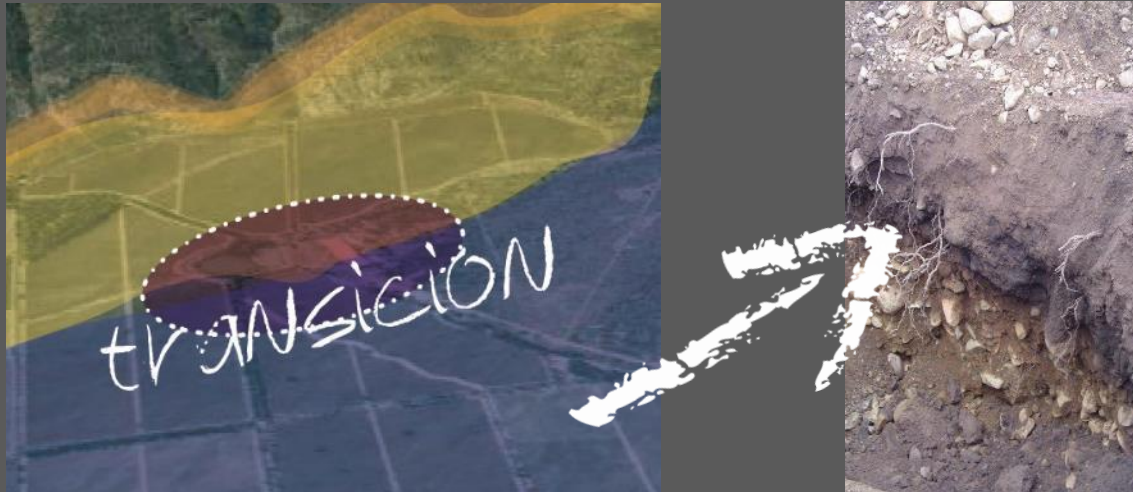




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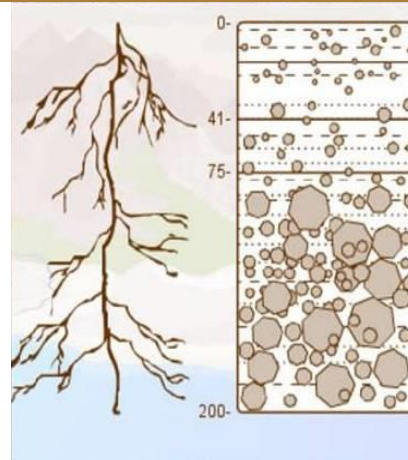
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Pircas de Liguai Cabernet Sauvignon Single Collection 2015

This soil is alluvial, is located on the river bank, so that gravel and stones are found throughout the depth of the profile. The texture is sandy loam, presenting low moisture retention and excellent drainage. The pH is slightly alkaline.





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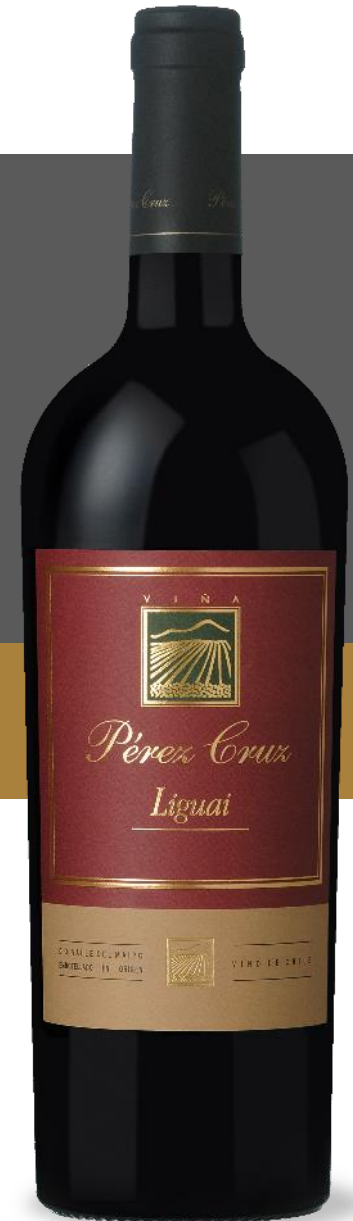
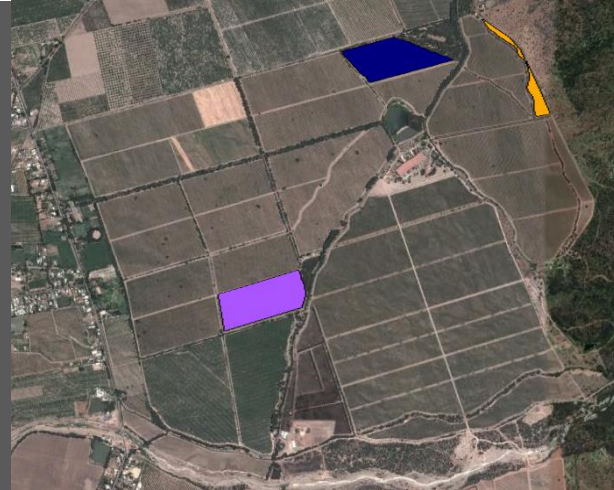
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Denomination of origin: Maipo Andes

Varieties: 46% Syrah - 30% Cabernet Sauvignon - 24% Carmenère

Origin: Fundo Liguai, Huelquén, Paine, Maipo Valley.



Liguai 2015

Ageing: 16 month, 100% French oak barrels

Yield: 1.62 tons/acres.

Harvest: Hand picked

Vol. Alcohol: 14.5%

Total acidity: 5.42gr/l.

Ph: 3.57

Recommended serving temperature: 17°C

Tasting notes: The complex, elegant aromas await discovery: blackberries, pepper, cedar and chocolate mingle with light toasted notes from French oak barrels. A concentrated wine with a solid tannic structure and a persistent finish.

Rates: 94 pts Tim Atkin



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Denomination of origin: Maipo Andes

Varieties: 52% Petit Verdot - 28% Carmenère - 20% Cot

Origin: Fundo Liguai, Huelquén, Paine, Maipo valley



Quelen 2013

Aging: 16 month , 100% French oak barrels

Yield: 1.62 tons/acres

Harvest: Hand picked

Vol. Alcohol: 14.5%

Total acidity: 5.6 gr/l.

Ph: 3.55

Recommended serving temperature: 17°C

Tasting notes: Notes of red fruits, tobacco, spices and a unique mineral note predominate on the nose, while the concentrated palate offers very pleasing balance, soft tannins and a persistent finish ending with abundant mineral notes.

Rates: 96 pts. Descorchados Best Alto Maipo



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Una familia de nobles tintos

Denomination of origin: Maipo Andes

Varieties: 50% Grenache – 50% Mourvedre

Origin: Fundo Liguai, Huelquén, Paine, Maipo Andes Valley.



Rose Lingal 2019

Pressing: Direct pressing and fermentation with fine lees for 20 days.

Yield: 6 tons/ha.

Alcohol Vol: 13,6%

Total Acidity: 3,92 gr/l

Ph: 3.21

Recommended Serving Temperature: 7°C

Tasting Notes: Set of tropical aromas of fruits with a background of white fruits. Fresh on the palate with excellent persistence.





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Una familia de nobles tintos

Denomination of Origin: Leyda Valley

Varieties: 100% Sauvignon Blanc

Mariana Cruz, the beloved matriarch of the Pérez Cruz family, loved sharing a glass of Sauvignon Blanc with family and friends. Viña Pérez Cruz now presents Doña Mariana in her honor as a way of preserving her memory with a wine that seeks to preserve the important custom of sharing, enjoying, and remembering.



DOÑA MARIANA SAUVIGNON BLANC 2019

Alcohol Vol: 13,3%

Total Acidity: 3.90 % gr/l

Ph: 3.10

Recommended serving temperature : 6°C

Tasting Notes: . This Sauvignon Blanc is a light green in color, with aromas de citrus, herbal notes, and a distinctly mineral character. The intense palate is crisp, and juicy, with a delightfully fresh and lingering finish.





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