



LUCKY 7 / CHILE
ROSÉ

WINE ANALYSIS

VARIETIES:	100 % Cabernet Sauvignon
APPELLATION:	Central Valley.
ALCOHOL:	12,8 % BY VOL
TOTAL ACIDITY:	6,8 G/L IN TARTARIC ACID
PH:	3,1
RESIDUAL SUGAR:	8,5 G/L

HARVEST

Hand picked on mid March. It was harvested early with a high level of acidity.

VINEYARDS

Grapes coming from vineyards located in Rapel area. The alluvial soil has an excellent drainage and moderate fertility that allows keeping the yield controlled.

WINEMAKING

Short skin contact for 6 hours and then pressed and fermented as a white wine, slowly in stainless steel tanks at a temperature of 16°C. It was over its fine lees for 25 days.

TASTING NOTES

Expressive and aromatic on the nose with strawberry notes. In the palate, a nicely balanced acidity enhances the aromas and fruit flavors giving a beautiful persistence.

SERVING SUGGESTION

This wine is an excellent choice as an aperitif, a variety of salads, lean meats and desserts.



LUCKY 7 / CHILE
CARMENERE

WINE ANALYSIS

VARIETIES:	90% Carmeneré 10% Cabernet Sauvignon
APPELLATION:	Central Valley.
ALCOHOL:	13,5 % BY VOL
TOTAL ACIDITY:	5,4 G/L IN TARTARIC ACID
PH:	3,5
RESIDUAL SUGAR:	4 G/L

HARVEST

Hand picked on last week of April.

VINEYARDS

Carmeneré grapes coming from vineyards located in Rapel Valley. 12 year old vineyards. Soil is loamy-clay.

WINEMAKING

Grapes were cold macerated for 2 days before crushing. Fermented in stainless steel tanks at a temperature between 25° and 28° C. 60% of the blend was aged with American and French oak.

ABOUT THE CARMENERE

Since nowhere else in the world is so much Carmeneré grown, it may be regarded as a typical Chilean specialty. Until the arrival of Phylloxera in Bordeaux, Carmeneré was a much-grown variety there, but after this scourge it was not replanted at all. As Phylloxera did not manifest itself in Chile, Carmeneré continued to grow but it was rather lost sight of, often being planted and propagated in with Merlot. Is one of the red varieties easier to distinguish by flavor, as much when tasting the fruit as the wine. It has a flavor profile of red pepper, coffee, black pepper, blueberries and blackberries. It has a deep purple color with sweet tannins that fill the mouth.

TASTING NOTES

A unique Chilean wine blend, that is almost black in colour, with hints of exotic spices and a long velvety finish.

SERVING SUGGESTION

Although soft enough to be enjoyed on it's own, this wine goes superbly with Tex-mex or spicy foods.



LUCKY 7 / CHILE
SAUVIGNON BLANC

WINE ANALYSIS

VARIETIES:	100% Sauvignon Blanc
APPELLATION:	Central Valley.
ALCOHOL:	13 % BY VOL
TOTAL ACIDITY:	6,9 G/L IN TARTARIC ACID
PH:	3,09
RESIDUAL SUGAR:	4,5 G/L

HARVEST

Hand picked during the first week of March. It was harvested early with an adequate ripeness and was healthy.

VINEYARDS

Grapes coming from vineyards located in Molina area. The alluvial soil has an excellent drainage and moderate fertility that allows to keep the yield controlled.

WINEMAKING

Fermented slowly in stainless steel tanks at a temperature of 16°C. It was over its fine lees for 25 days.

ABOUT THE SAUVIGNON BLANC

Originally from Bordeaux, France, it has traveled successfully to the "New World", North and South America, Australia, New Zealand and South Africa where it often produces richer wines with more body. Characteristic of the dry versions of its wine are a fresh acidity and an aroma that can contain elements both of fruits, such as gooseberry, citrus or tropical, and of fresh grass and such vegetables as asparagus and green pepper.

TASTING NOTES

Expressive and aromatic on the nose with herbaceous overtones and something of tropical and citrus fruit. In the mouth the herbaceous dominates, it has a balanced acidity and is rich and silky, of medium body and good persistence.

SERVING SUGGESTION

This crisp fresh dry wine can be drunk on its own or enjoyed with most seafood, or light dishes.



LUCKY 7 / CHILE
CABERNET SAUVIGNON

WINE ANALYSIS

VARIETIES:	Cabernet Sauvignon 90% Carmenere 10%
APPELLATION:	Central Valley.
ALCOHOL:	13,5 % BY VOL
TOTAL ACIDITY:	5,5 G/L IN TARTARIC ACID
PH:	3,4
RESIDUAL SUGAR:	6,5 G/L

HARVEST

Hand picked on April.

VINEYARDS

Grapes coming from vineyards located in Maule and Rapel Valleys. The soil is stony and shallow.

WINEMAKING

Grapes were cold macerated for 2 days. Fermented in stainless steel tanks at a temperature between 25° and 28° C. Malolactic fermentation done in tanks. 40% of the blend was aged with American and French oak. Macerated for 15 days. Traditionally, wines using this grape variety were made to keep, the maturing process taking many years, during which time the tannin content would soften and marry in. Chilean Cabernet Sauvignon tend to be made to mature sooner, accentuating the fruity character of the grape and restraining the tannins.

ABOUT CABERNET SAUVIGNON

The most famous, best traveled red grape variety, originally from Bordeaux, France. It has a distinctive, juicy, blackcurrant scent and flavor, which may be balanced on the palate by tough tannins.

TASTING NOTES

Dark red color. In the nose it has red cherries and plums with a touch of toasty oak Hints of chocolate and berries. Round tannins, soft but well structured.

SERVING SUGGESTION

Ideal match for red meats or pasta with red sauce. Cheeses like Gruyère and Emmental.



LUCKY 7 / ARGENTINA
MALBEC

WINE ANALYSIS

VARIETIES:	100 % Malbec
APPELLATION:	Mendoza
ALCOHOL:	12,5 % BY VOL
TOTAL ACIDITY:	5,4 G/L IN TARTARIC ACID
PH:	3,65
RESIDUAL SUGAR:	2,8 G/L

HARVEST

Handpicked on the second half of March.

VINEYARDS

Grapes coming from vineyards located in the Central area of Mendoza. Age: 40 year old vineyards. Production: up to 100 quintals per hectare.

WINEMAKING

Cold prefermentative maceration for 4-5 days.
Sowing with selected yeasts.
Fermentation at controlled temperatures 26° C – 28° C.
Pressed with pneumatic press (max pressure of 1.3 Kg).
Fermentation period of 12-14 days.
Wine in stainless steel tanks.
Malolactic fermentation.

TASTING NOTES

At sight, intense red with violet and ruby shades are to be noted. Its aromas remind of blackberries, plum, mature strawberries and marmalade. Fleshy, kind, balanced, and fruity in the mouth.
Nice tannins, rounded, persistent and well – balanced wine. Malbec is a true expression of Argentina.

SERVING SUGGESTION

This Malbec is delightful with steak, grilled vegetables, pastas and grilled pork.
Serving temperature: 16° C - 18° C (61° F – 64,5° F)



LUCKY 7 / ARGENTINA

MERLOT

WINE ANALYSIS

VARIETIES:	100 % Merlot
APPELLATION:	Mendoza
ALCOHOL:	12,5 % BY VOL
TOTAL ACIDITY:	5,18 G/L IN TARTARIC ACID
PH:	3,7
RESIDUAL SUGAR:	2,6 G/L

HARVEST

Handpicked on the second half of March.

VINEYARDS

Grapes coming from vineyards located in the East area of Mendoza. Age: 30 year old vineyards. Production: up to 120 quintals per hectare.

WINEMAKING

Cold prefermentative maceration for 4-5 days.
Sowing with selected yeasts.
Fermentation at controlled temperatures 26° C – 28° C.
Pressed with pneumatic press (max pressure of 1.3 Kg).
Fermentation period of 12-14 days.
Wine in stainless steel tanks.
Malolactic fermentation.

TASTING NOTES

This delicate and fruity wine presents an intense red color with purplish shades and a gentle aroma of black plums and cherries. In the mouth it offers a soft varietal character and a pleasant finish.

SERVING SUGGESTION

Red meat, pasta with tomato sauce, or mild cheeses.
Serving temperature: 16° C - 18° C (61° F – 64,5° F)



LUCKY 7 / ARGENTINA
MERLOT

WINE ANALYSIS

VARIETIES:	100 % Chardonnay
APPELLATION:	Mendoza
ALCOHOL:	12,5 % BY VOL
TOTAL ACIDITY:	5,5 G/L IN TARTARIC ACID
PH:	3,58
RESIDUAL SUGAR:	2,2 G/L

HARVEST

Handpicked on the second half of March.

VINEYARDS

Grapes coming from vineyards located in the Central area of Mendoza. Age: 15 year old vineyards. Production: up to 150 quintals per hectare.

WINEMAKING

Cold prefermentative maceration for 4-5 days.
Sowing with selected yeasts.
Fermentation at controlled temperatures 26° C – 28° C.
Pressed with pneumatic press (max pressure of 1.3 Kg).
Fermentation period of 12-14 days.
Wine in stainless steel tanks.
Malolactic fermentation.

TASTING NOTES

Chardonnay produces balanced, refined and highly aromatic wines. This wine is an example of that fact. Its straw and fair yellow color and its green apple, pear, banana and pineapple aromas make it an extremely attractive and promising wine. In the mouth, this Chardonnay has a sweet start. It is buttery and presents good volume, an excellent combination of body and acidity.

SERVING SUGGESTION

Suggestions to pair this wine: recipes with avocado, different types of fish, rice and paella.

Serving temperature: 8° C - 10° C (46,5° F - 50° F)