

VISTAMAR

Enjoy Simplicity*

Sepia Reserva rated at over 90 points in **Wine & Spirits**

In the forthcoming June issue of the North American magazine Wine & Spirits, Sepia Reserva Sauvignon Blanc and Carmenère will appear with 91 and 90 points respectively, in addition to obtaining the "Best Value" accolade for its excellent price/quality ratio.

About Sepia Reserva

Sepia Reserva combines the expression of the variety inserted in a terroir with the subtlety and complexity provided by the aromas and flavours of its ageing in oak. Each variety is selected from a specific zone and vineyard, according to the characteristics of its climate and soil. In whites it produces a fresh acidity and exuberant aromas of fruit, flowers and herbs.

Sauvignon Blanc 2011

Colour: brilliant pale yellow with hints of green.

Aroma: very intense and expressive tropical fruit and citrus such as grapefruit and lime, accompanied by delicate herbal notes, orange blossom and mineral touches.

Flavour: fresh and persistent, with flavours of fresh herbs and flowers.

Food Match: sashimi, oysters, ceviche, goat cheese and fish.

Carmenère 2010

Colour: deep violet-red.

Aroma: ripe red fruits, spices, chocolate and mocha, accompanied by delicate notes of herbs and ashes.

Flavour: dried fruit, with hints of vanilla, soft tannins and gentle and nice long finish.

Food Match: lean meats, turkey with prune sauce, rabbit and zeta risotto.

