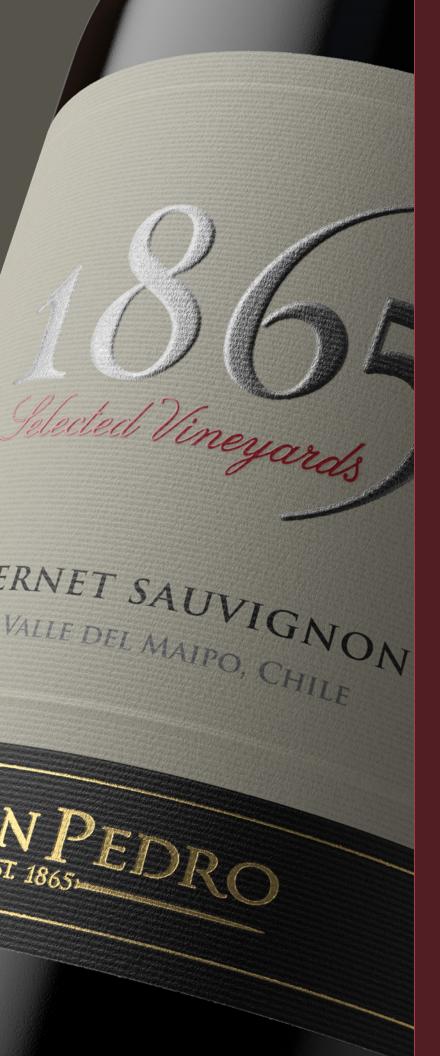


PRESS KIT 2020

Bianca Jamarne

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SAN PEDRO



In the year 1997, Viña San Pedro created the second raid of Premium wines launching the brand 1865, which was created in honor of the year of the winery's foundation, celebrating now more than 150 years of history.

The main characteristic of these wines is the emblematic varieties from different and distinctive wine regions of Chile. Each wine is obtained from carefully selected vineyards, which are planted in the best possible valley for each variety: Cabernet Sauvignon from the Maipo, Carmenere and Malbec from specific quar ters of the Maule, a Syrah from Cachapoal Andes. And, since 2007, the first white variety of the range, a Sauvignon Blanc from Leyda Valley. Then shortly after in 2014 two new additions which were launched: Pinot Noir and Chardonnay from the Elqui Valley.

Our vineyards are carefully managed, observing all the conditions of the variety: soil and climate, to produce wines with unique personalities and consistent quality over time.

Needless to say, these wines unify elegance, enological best practices while considering global trends to become a worldwide brand.

PORTFOLIO

SELECTED VINEYARDS

Our ter roir line, produced from our best selection of grapes.



SELECTED BLEND

This range strives to explore various vineyards across Chile each year, for unique combinations.





SELECTED COLLECTION

This range strives to craft collection wines, driven by an exploratory spirit and innovating with varieties and extreme origins, as well as reviving traditions and processes.











1865

Our philosophy is based on creating each wine from the best possible terroir. Each 1865 wine is made from an emblematic variety grown in selected vineyards, managed in accordance with their particular soil and climatic features to produce wines That have unique personalities while maintaining quality and consistency throughout the years.



CHARDONNAY La Chinchilla Vineyard, Elqui Valley



PINOT NOIR El Platero Vineyard, Elqui Valley



SAUVIGNON BLANC Las Gaviotas Vineyard, Leyda Valley



CABERNET SAUVIGNON
Las Piedras Vineyard,
Maipo Valley



CARMENÈRE Las Moradas Vineyard Maule Valley



MALBEC Altamira y La Consulta Vineyard Uco Valley



SYRAH Los Quillayes Vineyard, Cachapoal Andes Valley



1865

SELECTED VINEYARDS



Maipo Valley

Color: Ruby red with purple hues. Aroma: Ripe cherry and plum; hints of dark chocolate and coee. Palate: Concentrated. round tannins.













Decante





Maule Valley

Color: Violet red.

Aroma: Spiced blackberry and plum; hints of black pepper and tobacco. Palate: Full bodied, delicate tannins.

















Elqui Valley

Color: Ruby red.

Aroma: Black cherry, sage and slight licorice. Palate: Balanced and harmonious finish.











Leyda Valley

Color: Pale gold.

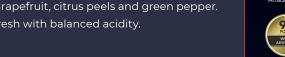
Aroma: Grapefruit, citrus peels and green pepper. Palate: Fresh with balanced acidity.













1865

SELECTED COLLECTIONS

TA' PII' Mal

TAYU
PINOT NO!!
Malleco Valley

Our Pinot Noir has a intense ruby red color, the nose reveals notes of fresh red fruit, like cherries, along with spicy and herbal notes, like Chilean wild herbs paico and boldo, as well as peppermint. This is a very fresh wine with a tense structure, revealing the effect of the granitic soil. It has vibrant acidity, that persists through the long finish.







Añada 2018

Añada 2018

Añada 2018



Color: Intense red with violet hues.

Aroma: Great aromatic intensity predominated by spicy notes, along with hints of cold cuts and smoked meat, as well as a subtle note of olives.

Palate: silky and elegant, with great structure and balance. The wine reveals mineral flavours with delicious acidity, ripe tannins and a long, persistent finish.



Añada 2018



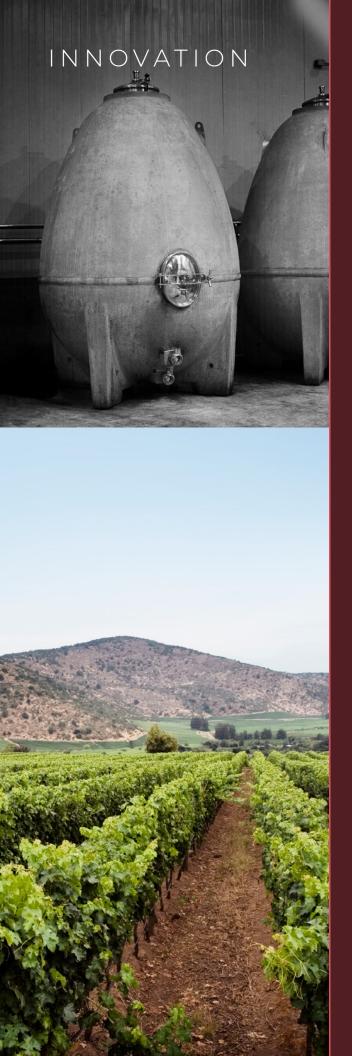
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LE DEL MAIPO, CHILE



DISCOVERING NEW TERROIRS: EXPLORING THE ELQUI VALLEY

Exploring new valleys and terroirs is part of 1865's essence. Our newest exploration takes us to the southernmost border of the Atacama Desert. Here, we find the Elqui Valley, where our vineyards are located. At just 25 km/15.5 mi from the Pacific Ocean and without a mountain barrier the location is highly influenced by the cool coast climate. With windy and cloudy mornings, the grapes are protected from direct sunlight which allows for slower ripening to provide higher fruity complexity and elegance. Rainfalls reach an average only 100mm per year, giving rise to a semi-arid characteristic with a dry period of eight to nine months – which help us obtain maximum grape quality and intensity.

WINEMAKING PROCESS: CONCRETE EGGS AND "FUDRES"

With the purpose to have wines that are even more expressive with finely balanced fruit and oak; Viña San Pedro's 1865 Selected Vineyards uses concrete eggs and "fudres" –large wooden casksare ancient practices in the industry that were replaced by oak barrels and stainless steel tanks decades ago. 1865 Selected Vineyards is reviving their use, looking to craft wines that are more true to their origin and that better express each variety.

In this context, Viña San Pedro's terroir range has begun to use concrete eggs for a portion of the vinification process of its must with Chardonnay, Pinot Noir and Sauvignon Blanc. These varieties that were previously fermented in first and second French oak barrels will now use concrete eggs as an alternative, which amplifies each variety's characteristics.

Regarding the red varieties, untoasted French oak "Fudres" have been installed with capacities ranging from 1,000 to 5,000 liters, as an alternative for the wine's development. The aim is to produce elegance and complexity, with a subtler touch of oak compared to the 225 liter barrels. The "Fudres" allow for a superior balance between fruit and wood, which is one of the attributes of the 1865 Selected Vineyards range.

The project required the winery to purchase nine concrete eggs of varying sizes from Europe and Argentina, the smallest of which are 1,000 liters and the largest are 3,000 liters, as well as 13 French oak "Fudres".



"WinemakerMy whole life has revolved around wine, from when I was a child and witnessed my grandfather and his passion for good wine on the table. My winemaking philosophy is to translate the work of the team, and the whole country, into a noble, transcendent wine".

Matias joined Viña San Pedro's team aiming to build upon the winemaking identity at the winery with the country's most important and iconic viticultural origins. In this way, the true homeland that Chile has to offer can be revealed through the 1865 range.

He has significant experience across wineries in California, USA as well as South Africa, where he spent several seasons as a harvest assistant, carrying out fermentation and pressing duties.

This valuable experience brought him back to Chile to train as a winemaker. He participated in Viña Undurraga's 2012 harvest in the Maipo Valley and a few months later, worked as assistant winemaker for Viña Santa Cruz in the Colchagua Valley.

One year later Matias took part in Viña San Pedro's 2013 harvest in Molina. Upon completion of the season, he was recruited because of his dedication and talent, joining the winemaking team for the winery's Premium brands.

Moreover, the innovative young man and his partner launched a digital tool: Hellowine, encouraging you to taste and get to know Chilean wines as part of a wine home delivery club.

Today, Cruzat rises to the important challenge of taking wines from the 1865 portfolio to the highest level, exploring new frontiers and innovating with his professionalism and winemaking experience.

Matías Cruzat graduated in Agronomy with a special mention in Viticulture and Winemaking from the Pontificia Universidad Católica de Chile.

In 2018 Matias was selected among "New Generation of Chilean Winemakers" by Decanter in an article wrote by the prestigious british journalist and master of wine Tim Atkin.



1865
TASTE THE SELECT LIFE

PRESS KIT 2020



