




ANTAWARA
WINES

VARIETAL CABERNET SAUVIGNON 2022

<i>D.O Central Valley</i>	CABERNET SAUVIGNON	
Alc.: 13.5%		
Residual Sugar: < 6 g/l		

Weight: Empty bottle = 440 gr | Full case of 6 bottles = 8 k

Height: 298 mm

Punt: 30 mm

Color: Ambar

Labels: 4 colors, 1 foil

Capsule: Polylam (one color), Design Polylam.

Cork: 1+1

Units of 6 boxes (containers shipped to floor):

- Container 20 = 2.200
- Container 40 = 3.150
- Container 40 HC = 3.150

COLOUR | This Cabernet Sauvignon has an intense ruby red color.

AROMA | Its aromas remind us of strawberries, plums and cherries, with some notes of vanilla.

PALATE | On the palate it presents itself with good structure, firm and balanced tannins. Long persistence.

VINIFICATION | The grapes are harvested by hand, then destemmed and the berries gently crushed. In stainless steel tanks we carry out a cold soak for 7 days, to improve the color and aromas. An alcoholic fermentation was carried out at a temperature between 26-28 °C. Subsequently, a post fer-mentative maceration is carried out for 7 days for the polymerization of the tannins. Malolactic fermentation was completed in tanks. Subsequently, the wine is cold stabilized at -4°C for 2 weeks. Then it does a Cross flow filtering, and in pre bottling it is filtered through plates and sterile cartridge.




CORK

DIAMETER: 24MM
LENGTH: 44MM



ANTAWARA
WINES

VARIETAL CARMENERE 2022

<i>D.O Central Valley</i>	CARMENERE	
Alc.: 13.5%		
Residual Sugar: < 6 g/l		

Weight: Empty bottle = 440 gr | Full case of 6 bottles = 8 k

Height: 298 mm

Punt: 30 mm

Color: Ambar

Labels: 4 colors, 1 foil

Capsule: Polylam (one color), Design Polylam.

Cork: 1+1

Units of 6 boxes (containers shipped to floor):

- Container 20 = 2.200
- Container 40 = 3.150
- Container 40 HC = 3.150

COLOUR | This Carmenera has a a deep bright violet red color.

AROMA | It presents aromas of black fruit, such as blueberries and blackberries, with soft tones of black pepper.

PALATE | Its silky and friendly tannins are well balanced with its natural acidity, appearing as a delicate and fruity wine.

VINIFICATION | Manual harvest of grapes. Once they arrive at the winery, they are destemmed and the berries are gently crushed. The must is transferred to stainless steel tanks, where they go through a cold soak for 5 days, to improve the color and aromas. Alcoholic fermentation was carried out at a temperature between 26-28 °C. Subsequently, a post fermentative maceration is carried out for 7 days for the polymerization of the tannins. Malolactic fermentation was completed in tanks. The wine is clarified with a vegetable protein. Subsequently, it is cold stabilized at -4°C for 2 weeks. Finally, it is filtered through a Cross flow filter, and in pre bottling through a Pad filter and sterile cartridge.




DIAMETER: 24MM
LENGTH: 44MM



ANTAWARA
WINES

VARIETAL MERLOT 2022

<i>D.O Central Valley</i>	MERLOT	
Alc.: 13.5%		
Residual Sugar: < 6 g/l		



Weight: Empty bottle = 440 gr | Full case of 6 bottles = 8 k

Height: 298 mm

Punt: 30 mm

Color: Ambar

Labels: 4 colors, 1 foil

Capsule: Polylam (one color), Design Polylam.

Cork: 1+1

Units of 6 boxes (containers shipped to floor):

- Container 20 = 2.200
- Container 40 = 3.150
- Container 40 HC = 3.150

COLOUR | This Merlot has a deep ruby red color.

AROMA | It has aromas of strawberries and ripe cherries.

PALATE | In the mouth, it shows its round and friendly tannins, with good volume and juiciness, balanced and fruity.

VINIFICATION | The grapes were harvested manually. Once they arrived at the winery, they are destemmed and the berries are gently crushed. The must is transferred to stainless steel tanks, where they go through a cold soak for 7 days, to improve the color and aromas. Alcoholic fermentation was carried out at a temperature between 24-26 °C. Subsequently, a post fermentative maceration is carried out for 7 days for the polymerization of the tannins. Malolactic fermentation was completed in tanks. The wine is clarified with a vegetable protein. Subsequently, it is cold stabilized at -4°C for 2 weeks. Finally, it is Cross flow filtered, and in pre bottling by Pad filters and sterile cartridge.




DIAMETER: 24MM
LENGTH: 44MM



ANTAWARA
WINES

VARIETAL SYRAH 2022

<i>D.O Central Valley</i>	SYRAH	
Alc.: 13.5%		
Residual Sugar: < 6 g/l		

Weight: Empty bottle = 400 gr | Full case of 6 bottles = 8 k

Height: 295 mm

Punt: 28 mm

Color: Green Honey

Labels: 4 colors, 1 foil

Capsule: Polylam (one color), Design Polylam.

Cork: 1+1

Units of 6 boxes (containers shipped to floor):

- Container 20 = 2.200
- Container 40 = 3.150
- Container 40 HC = 3.150

COLOUR | This Syrah has a beautiful dark red color with purplish tones.

AROMA | Shows aromas of raspberries, blackberries, and a hint of white pepper.

PALATE | Silky tannins and a good acidity makes this a rounded and persistent wine in the palate.

VINIFICATION | Hand-picked grapes were destemmed and crushed in our cellar. After, a 5 days cold-maceration was made to extract the most aromas from the skins and improve the color. Then, the must and skins are fermented together at temperatures between 24° and 26°C. Prior to the secondary fermentation, wine was soaked at cold temperature to soften the tannins. At last, wine is stabilized at -4°C for 14 days, prior to being crossflow filtered and sterile bottled.



CORK



DIAMETER: 24MM
LENGTH: 44MM



ANTAWARA
WINES

VARIETAL CHARDONNAY 2022

<i>D.O Central Valley</i>	CHARDONNAY	
Alc.: 13.5%		
Residual Sugar: 4,5 g/l		



Weight: Empty bottle = 400 gr | Full case of 6 bottles = 8 k

Height: 295 mm

Punt: 28 mm

Color: Green Honey

Labels: 4 colors, 1 foil

Capsule: Polylam (one color), Design Polylam.

Cork: 1+1

Units of 6 boxes (containers shipped to floor):

- Container 20 = 2.200
- Container 40 = 3.150
- Container 40 HC = 3.150

COLOUR | This Chardonnay is a brilliant wine, with golden tones.

AROMA | It shows us tropical aromas such as ripe pineapples, peaches and citrus touches.

PALATE | In the mouth it is presented with creaminess and fresh acidity, and long persistence.

VINIFICATION | Grapes were harvested manually. In the cellar they were gently pressed to obtain the must. This was decanted at low temperature, subsequently separating the clean must. It was fermented at a temperature between 14-16°C to preserve the aromas of the wine. Subsequently, protein clarification was carried out with bentonite and cold stabilization at -4°C for 2 weeks. Wine is Cross flow filtered, and in pre-bottling with Pad filtration and a sterile cartridge.

CORK




DIAMETER: 24MM
LENGTH: 44MM



ANTAWARA
WINES

VARIETAL SAUVIGNON BLANC 2022

<i>D.O Central Valley</i>	SAUVIGNON BLANC	
Alc.: 13.5%		
Residual Sugar: 4,5 g/l		

Weight: Empty bottle = 400 gr | Full case of 6 bottles = 8 k

Height: 298 mm

Punt: 30 mm

Color: White

Labels: 4 colors, 1 foil

Capsule: Silver Screw cap

Units of 6 boxes (containers shipped to floor):

- Container 20 = 2.200
- Container 40 = 3.150
- Container 40 HC = 3.150



This is Chile's oldest and most famous growing area since colonial times. The large D.O. Central Valley includes the most varied of Chile's climates and soils. Many sub-regions offer the best and unique wine from the variety and the unique high temperature difference between day and night.

20
22

PRODUCED AND BOTTLED BY: ANTAWARA



CORK



DIAMETER: 24MM
LENGTH: 44MM

COLOUR | This Sauvignon Blanc has a brilliant wine, with a pale yellow color and greenish tints.

AROMA | Reveals aromas of citrus and tropical fruits, with herbal notes.


PALATE | On the palate it is round and harmonious, it has a balanced acidity that highlights its freshness and fruity character.

VINIFICATION | Grapes were harvested manually. In the cellar they were gently pressed to obtain the must. This was decanted at low temperature, subsequently separating the clean must. It was fermented at a temperature between 12-14°C to preserve the aromas of the wine. Subsequently, protein clarification was carried out with bentonite and cold stabilization at -4°C for 2 weeks. Wine is Cross flow filtered, and in pre-bottling with Pad filters and a sterile cartridge.



ANTAWARA
WINES

VARIETAL ROSÉ 2022

<i>D.O Central Valley</i>	ROSÉ	
Alc.: 13%		
Residual Sugar: 4,5 g/l		

Weight: Empty bottle = 400 gr | Full case of 6 bottles = 8 k

Height: 298 mm

Punt: 30 mm

Color: White

Labels: 4 colors, 1 foil

Capsule: Black Screw cap

Units of 6 boxes (containers shipped to floor):

- Container 20 = 2.200
- Container 40 = 3.150
- Container 40 HC = 3.150



This is Chile's oldest and most famous growing area wine-making district. The large D.O. Valle Central has just north of Santiago, Chile's Capital City. Many well-regarded wine estates are located in this area and they are well known for producing different varieties of wine.

20
22

PRODUCED AND BOTTLED BY: ANTAWARA



CORK



DIAMETER: 24MM
LENGTH: 44MM

COLOUR | This Rosé has a pale salmon-pink color.

AROMA | Shows aromas of red fruits as strawberries and cherries. Presents a nice acidity that enhances its fruity aromas.

PALATE | Harmonious and balanced wine, with a long lasting.

VINIFICATION | Hand-picked grapes, mainly Merlot and Syrah, were gently pressed in our cellar. The clean must is then fermented at low temperature between 14° to 16°C to preserve the aromas. Then, wine is clarified and stabilized at -4°C for 14 days, prior to being crossflow filtered and sterile bottled.