

# RAIIZ

BY THE WINE MERCHANT

Wine of Chile

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# RAIZ

BY THE WINE MERCHANT

RAIZ means root. As producers of the best wines in Chile, the word RAIZ takes us to the bottom of our land, to extract the soil's richness that will give our grapes unique qualities and take us to outstanding flavours and aromas. RAIZ is the root that leads us to join the De Aguirre Family in their knowledge and experience on winemaking in the Maule Valley. RAIZ is the root that generates bonds between wine lovers and The Wine Merchant, to bring these wines to your table. We invite you to taste this selection of wines, that will take you in a magical journey into the depths of our land and terroirs.



THE WINE MERCHANT



*De Aguirre*  
Bodegas Viñedos

# RAIZ

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“Bodegas y Viñedos De Aguirre S.A.” is in essence a Chilean and family vineyard. The seven members of the clan De Aguirre Etcheberry work daily to achieve excellence, tradition and quality in their wines. Each one has a specific role, that carried out with passion and dedication, have placed their wines in the international market, known all over the world.

With several golden medals and other international distinctions, the family has achieved a well known winemaker team that cares for the supreme quality of their products and daily invites their clients to enjoy life and its precious moments with their wines.

The Vineyard has a cellar capacity of 10.000.000 liters, 400 hectares of grapes such as Cabernet Sauvignon, Merlot, Carmenere, Syrah, Cabernet Franc, Sauvignon Blanc, Chardonnay and a complete bottling line, with 6.000 bottles per hour capacity.

This Terroir has an optimal sun exposure, crystal snow melt waters from The Andes and fertile soil, that mix perfectly well, giving an extraordinary wine quality production, in the heart of The Maule Valley, Chile. The winery is located in Villa Alegre, a little village known for its tradition, colonial houses and chapels, and orange trees that decorate the main avenue. The wines are made with high level quality control so that you can enjoy the magic and mistery from the southern side of the world.



## THE WINE MERCHANT

THE WINE MERCHANT formed by a group of wine lovers, has been in the wine industry for over 10 years, developing markets all around the world, and working for some of the most prestigious chilean vineyards.

Their dedication and love to wine making, made this team create a new wine selection named RAIZ, as a dream come true, after finding the perfect terroir and winemaking team provided by the De Aguirre family, people who share the same long term vision relationship.

RAIZ has had an excellent reception since our label launching on December 2010, and expect to meet our goal of 100.000 cases for 2011.

# RAIZ

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## GRAN RESERVA



- Hand harvested.
- Fermented under temperature control.
- Macerated by 20 days.
- Aged for 18 months.
- First use french and american oak barrels.

Cabernet Sauvignon/Syrah

# RAIZ

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## RESERVA

The entire RAIZ Reserva range is hand harvested, the reds are fermented in stainless steel tanks and then aged in oak barrels for 8 months. None of these wines are filtered before being bottled. RAIZ Reserva Sauvignon Blanc is fermented under temperature control in stainless steel tanks.



Cabernet Sauvignon



Carmenere



Merlot



Sauvignon Blanc



Chardonnay

# RAIZ

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## VARIETAL

This complete range is hand harvest and fermented in stainless steel tanks, our goal in this range is to keep the fruit, freshness and the typical character of each grape variety, given by the special terroir where the grapes come from.



Cabernet Sauvignon



Carmenere



Merlot



Sauvignon Blanc



Chardonnay

# RAIZ

BY THE WINE MERCHANT

## GRAN RESERVA



### DESCRIPTION

Variety: Cabernet Sauvignon/Syrah  
Appellation: D.O. Valle Central  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 13,5°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

### VINIFICATION

The Syrah grapes were harvested by hand at the end of April while the Cabernet Sauvignon grapes were harvested five days before. In order to extract color and aromas, the must underwent skin contact at low temperatures, prior to alcoholic fermentation during five days. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a ten day period. The wine is then left to macerate for twenty additional days, in order to extract tannin and then age in oak barrels for eighteen months, 70% French oak and 30% American oak. When the age is finished the wine is bottled without filtering to maintain its extraordinary qualities.

### NOTES FROM OUR WINEMAKER

Our Gran Reserva is an intense, complex wine with aromas of roses, cherries, fig and berries. In the mouth it has a very good structure, with firm tannins, fresh black fruit, and a smoky, spicy character. A great match with red meats, lamb chops, strong and mature cheese.

### RECOMMENDED SERVING TEMPERATURE

Between 16° - 18°C

# RAIZ

BY THE WINE MERCHANT

## RESERVA



### DESCRIPTION

Variety: Cabernet Sauvignon  
Appellation: D.O. Valle Central  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 13,5°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

### VINIFICATION

The grapes were harvested by hand at the end of April. In order to extract color and aromas, the must underwent skin contact at low temperatures prior to alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C, during a seven-day period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for eight months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruits qualities.

### NOTES FROM OUR WINEMAKER

Our Cabernet Sauvignon Reserva has an intense ruby color. It is a fine sample of a complex wine with ripe fruits and hints of hazelnut and chocolate. It is a powerful and concentrated wine with tannins that are ripe and elegant. It matches red meats, beef, roast beef and strong cheeses.

### RECOMMENDED SERVING TEMPERATURE

Between 16° - 18°C



# RAIZ

BY THE WINE MERCHANT

## RESERVA



### DESCRIPTION

Variety: Carmenere  
Appellation: D.O. Valle Central  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 13,5°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

### VINIFICATION

The grapes were harvested by hand at the end of April. In order to extract color and aromas, the must underwent skin contact at low temperatures prior to alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C, during a seven-day period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for eight months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruits qualities.

### NOTES FROM OUR WINEMAKER

Our Carmenere Reserva has an intense dark red color. Elegant and fruity, with touches of berries, ripe plums, chocolate and pepper notes. Balanced wine well mixed with fruit and oak, very round and silky. Perfect for fine paste, mature cheese and poultry.

### RECOMMENDED SERVING TEMPERATURE

Between 16° - 17°C

# RAIZ

BY THE WINE MERCHANT

## RESERVA



### DESCRIPTION

Variety: Merlot  
Appellation: D.O. Valle Central  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 13,5°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

### VINIFICATION

The grapes were harvested by hand at the end of April. In order to extract color and aromas, the must underwent skin contact at low temperatures prior to alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C, during a seven-day period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for eight months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruits qualities.

### NOTES FROM OUR WINEMAKER

Our Merlot Reserva has an intense red ruby color. It is a fine sample of a complex wine with dry fruits and truffle. In mouth it has a spicy and humid soil taste. Its tannins are mellow and soft with a pleasant and silky aftertaste. A great match to pasta, lightly spiced red meats, and soft cheeses.

### RECOMMENDED SERVING TEMPERATURE

Between 17° - 18°C

# RAIZ

BY THE WINE MERCHANT

## RESERVA



### DESCRIPTION

Variety: Sauvignon Blanc  
Appellation: D.O. Valle Central  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 12,5°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

### VINIFICATION

The grapes were harvested by hand early in the morning the middle of March. In order to extract aromas 25 % of the must underwent skin contact, at low temperatures prior to alcoholic fermentation and the other 75% is only fermented in stainless steel tanks, with selected yeasts at temperatures ranging from 12° to 14°C, during a twenty-day period allowing the extraction of varietal aromas. Then we stir the lees to extract flavour and aromas from the yeast. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

### NOTES FROM OUR WINEMAKER

Our Sauvignon Blanc Reserva has a yellow color with greenish tones. A complex nose dominated by pineapple and goosberry. The mouth follows the nose with a superb feeling and richness. The acidity provides the skeleton and gives the wine focus. The end of mouth extends with lime and minerals. Matches appetizers, ceviche, seafood and green salads.

### RECOMMENDED SERVING TEMPERATURE

Between 11° - 12°C

# RAIZ

BY THE WINE MERCHANT

## RESERVA



### DESCRIPTION

Variety: Chardonnay  
Appellation: D.O. Valle Central  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 13°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

### VINIFICATION

The grapes were harvested by hand early in the morning at the end of March. The 30 % of the must is fermented in barrels and the rest in stainless steel with selected yeast at temperatures ranging from 12° to 14°C, during a twenty-day period allowing the extraction of varietal aromas. Then we stir the lees to extract flavour and aromas from the yeast. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

### NOTES FROM OUR WINEMAKER

Our Chardonnay Reserva has a bright and golden yellow color. Intense smell of banana, pineapple and hints of vanilla. Balanced and unctuous. It has a great persistence and a fresh harmony. Matches appetizers, green salads, seafood, poultry and young cheeses.

### RECOMMENDED SERVING TEMPERATURE

Between 11° - 12°C

# RAIZ

BY THE WINE MERCHANT

## VARIETAL



### DESCRIPTION

Variety: Cabernet Sauvignon  
Appellation: D.O. Valle Central  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 13,5°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

### VINIFICATION

The grapes were harvested by hand in the middle of April. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C, during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

### NOTES FROM OUR WINEMAKER

Our Cabernet Sauvignon Varietal has a rich and concentrated ruby-violet color. The aroma has blackcurrant and black cherries. Elegant with good balance. It's tannins are soft and mature. A great choice to match with red meats, herby dishes or mature cheeses.

**RECOMMENDED SERVING  
TEMPERATURE** Between 16° - 18°C

# RAIZ

BY THE WINE MERCHANT

## VARIETAL



### DESCRIPTION

Variety: Carmenere  
Appellation: D.O. Valle Central  
Winemaker: Winemaker: Claudio Gonçalves  
Bottling: Bottling: Estate bottled  
Alcohol: Alcohol: 13,5°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

### VINIFICATION

The Carmenere grapes were harvested by hand at the end of April. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C, during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

### NOTES FROM OUR WINEMAKER

Our Carmenere Varietal has an intense dark-violet color. The wine features aromas of fresh red fruit, hints of plums, jam and spices. Its tannins are sweet and velvety. Matches soft red meats, poultry and soft cheeses.

RECOMMENDED SERVING TEMPERATURE 16-17°C

# RAIZ

BY THE WINE MERCHANT

## VARIETAL



### DESCRIPTION

Variety: Merlot  
Appellation: D.O. Valle Central  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 13, 5°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

### VINIFICATION

The Merlot grapes were harvested by hand at the end of March. The must was fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C, during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

### NOTES FROM OUR WINEMAKER

Our Merlot Varietal has a bright ruby-violet color. The wine has intense notes of ripe red fruits, plum and pepper hints. Its tannins are sweet and velvety. Has a long and lingering finish. Ideal as a company for roast beef, pork, pasta and fresh cheese.

### RECOMMENDED SERVING

TEMPERATURE Between 16° - 18°C

# RAIZ

BY THE WINE MERCHANT

## VARIETAL



### DESCRIPTION

Variety: Sauvignon Blanc  
Appellation: D.O. Valle Central  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 13°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

### VINIFICATION

The Sauvignon blanc grapes were harvested by hand early in the morning beginning of March. We used only the low pressure to ferment in stainless steel tanks with selected yeasts at temperatures ranging from 12° to 14°C, during a twenty-day period, allowing the extraction of varietal aromas. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

### NOTES FROM OUR WINEMAKER

Our Sauvignon Blanc Varietal has a light yellow color with greenish tones. Its prominent aromas of lime, grapefruit and goosberry fruit blend harmoniously with floral notes. In the mouth it's crispy, refreshing and long. Matches appetizers, ceviche, seafood and green salads.

### RECOMMENDED SERVING

TEMPERATURE Between 12° - 13°C



# RAIZ

BY THE WINE MERCHANT

## VARIETAL



### DESCRIPTION

Variety: Chardonnay  
Appellation: D.O. Valle Central  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 13°

### VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so to produce concentrated and elegant wines.

### CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

### VINIFICATION

The Chardonnay grapes were harvested by hand early in the morning at the middle of March. We used only the low pressure to ferment in stainless steel tanks with selected yeasts at temperatures ranging from 12° to 14°C, during a twenty-day period allowing the extraction of varietal aromas. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

### NOTES FROM OUR WINEMAKER

Our Chardonnay Varietal has a bright yellow color. Has prominent aromas of banana, ripe peach and tropical fruit. In the mouth it is balanced, with predominance of fruits from the Tropics. Has a great persistence and a fresh harmony. Matches appetizers, green salads, seafood, poultry and young cheeses.

### RECOMMENDED SERVING

TEMPERATURE Between 12° - 13°C