

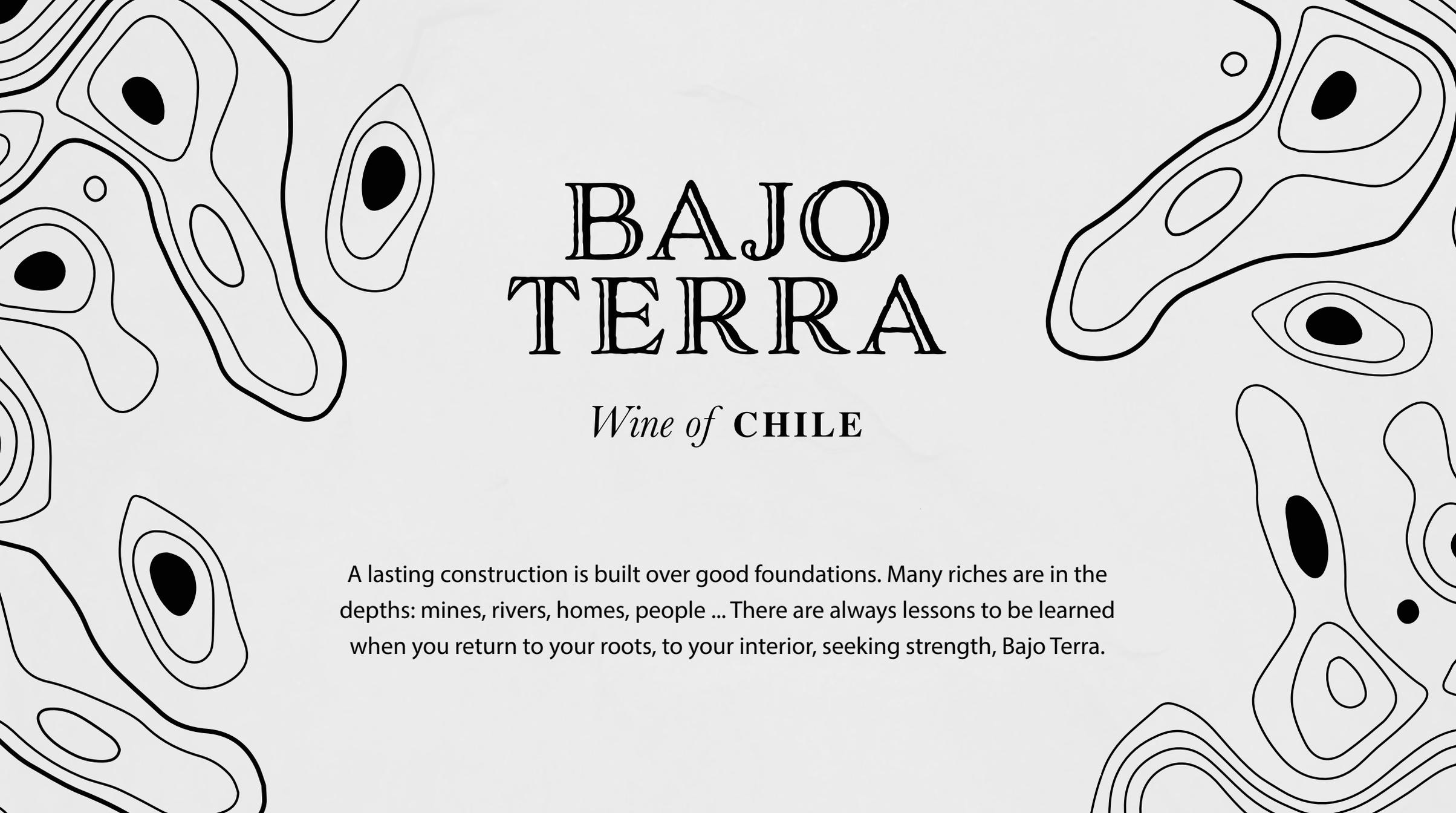


DONOSO *Group*
CHILE

BAJO TERRA

Wine of CHILE

D.O. MAULE VALLEY
PREMIUM WINE

The background of the entire page is a stylized topographic map. It features black contour lines of varying thicknesses and shapes, creating a sense of depth and terrain. Some areas are filled with solid black, representing higher elevations or specific geographical features. The map is centered on a light gray background.

BAJO TERRA

Wine of **CHILE**

A lasting construction is built over good foundations. Many riches are in the depths: mines, rivers, homes, people ... There are always lessons to be learned when you return to your roots, to your interior, seeking strength, Bajo Terra.

BAJO TERRA *Wine of* CHILE

Bajo Terra, located in the Maule Valley, as a vineyard focuses on the production of premium wines inspired by the particularity and variety of the terroirs that make up their fields, blending soil and technology perfectly to create high quality wines.



BAJO TERRA *Wine of CHILE*

D.O. MAULE VALLEY

THE BIRTHPLACE OF CARMENERE
IN THE NEW WORLD

Number of acres : **123 has**

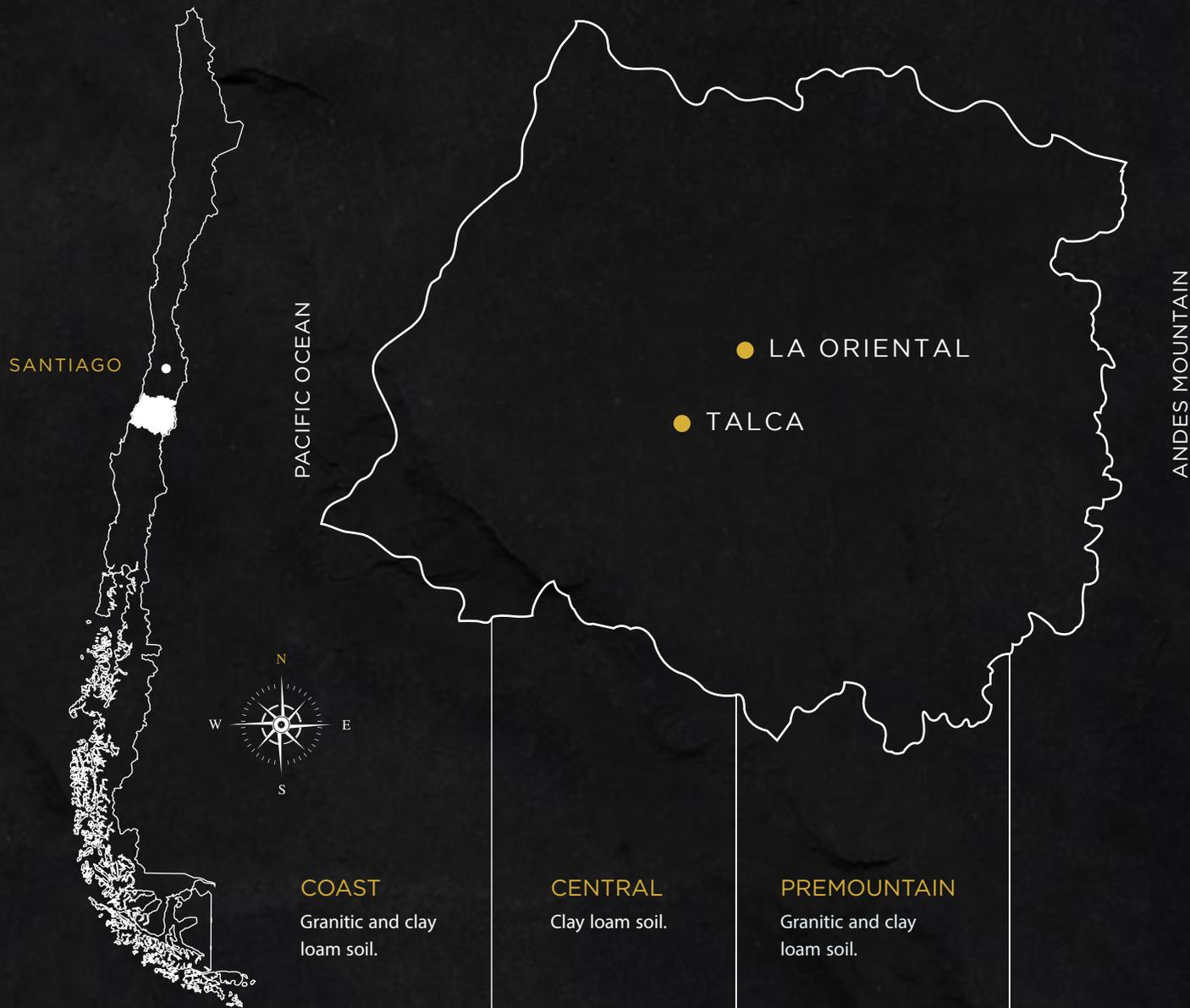
Location Coordinates : **39°27'55.24"S**

71°36'53.55"W

Soil Profile : **Deep clay loam.**

The temperate Mediterranean climate has a 4 to 5 month dry season with cold, moderately rainy winters and approximately 600 mm of precipitation annually.

Address : **Camino a Palmira Km 3,7 s/n Talca City.**





BAJO TERRA *Wine of CHILE*

OUR WINEMAKER

Felipe Ortiz

Agronomist Enologist Engineer, scholar of the prestigious association of agronomist engineers of Chile (ANIAE).

Felipe has developed his career in France, USA, Australia and Chile, he maintains that the Maule Valley has a variety of characteristics that ensure:

White wines with very fresh and mineral traces, in particular our Sauvignon Blanc. Red wines with short maturity cycles showing a very good balance between alcohol and acidity, like Merlot and Cabernet Sauvignon.

And above all, a nice and silky Carmenera, a tricky and demanding variety which is hard to mature properly in other valleys.



FELIPE ORTIZ

BAJO TERRA *Wine of CHILE*

OUR WINES



BAJO TERRA *Wine of CHILE*

ICON

Tasting Notes: Bright and intense red color with violet highlights. In the nose, red fresh fruit can be appreciated such as cherries, plumbs, refined minty notes and an interesting floral background. A delicate toast stands out product of its aging on french oak barrel. In mouth, its tannins are structured and elegant, have great concentration and a persistent ending.

Food Pairing: It is recommended to serve with a wide range of meat such as bovine, lamb and pork, in general meats that have a greater grease to contain its tannins and concentration.

Serving: Decant the wine and let it breath for 30 minutes. Serve at 18°C (64.4°F) on fine crystal glasses.

Keep: 10 to 12 years kept at a temperature between 15°C (59°F) and 18°C (64.4°F)



RED BLEND

- 50% Cabernet Sauvignon
- 20% Carmenere
- 20% Malbec
- 10% Cabernet Franc

BAJO TERRA *Wine of CHILE*

SUPER PREMIUM



Tasting Notes: Bright and intense red with delicate violet borders. Presents an aromatic intensity, reminds of fresh and mature fruit such as blackberry, fig with delicate spicy notes and subtle floral insinuations. Elegant vanilla and toffee toasted notes are granted by its keep on barrel. In mouth presents strong tannins, great structure, has an elegant and persistent finish.

Food Pairing: It is recommended to serve with a wide range of meat such as beef, ostrich and boar. Mild spicy food and mature cheeses present a pleasant pairing.

Serving: Decant the wine and let it breathe for 30 minutes. Serve at 18°C (64.4°F) on fine crystal glasses.

Keep: 10 to 12 years kept at a temperature between 15°C (59°F) and 18°C (64.4°F)

RED BLEND

50% Cabernet Sauvignon
50% Carmenere

BAJO TERRA *Wine of CHILE*

PREMIUM



RED BLEND

- 40% Cabernet Sauvignon
- 30% Carmenere
- 20% Malbec
- 10% Cabernet Franc

Tasting Notes: Bright and intense red with violet borders. Presents a great aromatic intensity product of its blend, reminds of fresh and mature fruit such as blackberry, plumb with delicate spicy notes and subtle floral insinuations. Elegant Toasted notes are granted by its keep on barrel. In mouth it presents great juiciness, mild structure, kind tannins and a good finish.

Food Pairing: This blend of four grapes is a great partner for different kinds of red and white lean meats. Excellent companion for pasta and stew. Mature cheeses are also a great partner.

Serving: Decant wine and let it breath for 30 minutes. Serve at 18°C (64.4°F), in fine crystal glasses.

Keep: 10 to 12 years kept at temperatures between 15°C (59°F) to 18°C (64.4°F)



BAJO TERRA *Wine of CHILE*

GRAN RESERVA

VARIETIES — CABERNET SAUVIGNON,
CARMENERE, MALBEC, CHARDONNAY,
SAUVIGNON BLANC.



BAJO TERRA *Wine of CHILE*

RESERVA

VARIETIES — CABERNET SAUVIGNON,
CARMENERE, MERLOT, CHARDONNAY,
SAUVIGNON BLANC, ROSÉ.



BAJO TERRA

Wine of **CHILE**

info@donosogroup.com

**D.O. MAULE VALLEY
PREMIUM WINE**

DONOSO *Group*
CHILE

COMMERCIAL OFFICES

Manuel Montt 211 . Providencia . Santiago, Chile.

Tel : (056-2) 2 235 7373

WINERY

Fundo La Oriental s/n.

Camino a Palmira km 3.5 . Talca, Chile.

P.O. Box: 864 Talca – Chile

Tel : (056-71) 2 341 400