



Kambrell Overseas Private Limited (KOPL)

SHOWCASES A
PRESTIGIOUS SELECTION OF
CASA DE VINO
WINES CRAFTED IN THE HEART
OF CHILE'S CELEBRATED VINEYARD.



Cásá De Vinó

PINOT NOIR

APPELLATION: Central Valley, Chile.

TASTING NOTES   

Bright cherry red ruby tones.
Intense notes of strawberry, cloves and leather.
Juicy with light, well rounded tannins and a toasted finish.

FOOD PAIRINGS        

Pasta, cured meat, pizza.

SERVE AT : 
12-14° C

OPTIMUM STORAGE CONDITIONS
Temperatures between 8-20° C
Humidity between 65-75%
Keep out of direct sunlight.

HANDLING OF THE VINE:
Vertical trellis and Spanish grape
arbour.

SOIL:
Mostly deep Soils with a clay
texture.

CLIMATE:
Temperature climate, with
Mediterranean rains and
significant variation of
temperature between day
and night.

AGING POTENTIAL : 2 Years

ALCOHOL: 13.5%

COUNTRY : Chile



HARVEST:
Hand and machine
harvested, mid of March.

WINEMAKING:
Macerated 12-14 days
fermentation at
18° and 22°C.

AGING:
Wine is stored in
stainless steel vats
on light lees.

GRAPES
100% Pinot Noir

MRP:
Rs. 1,200 Inclusive of All Taxes.

Cásá De Vinó

CABERNET SAUVIGNON

APPELATION: Central Valley, Chile.

TASTING NOTES   

Deep ruby red.
Notes of dark fruits, liquorice and a hint of chocolate.
Medium bodied with friendly tannins and a finish of dark fruits.

FOOD PAIRINGS         

Red meat, pasta.

SERVE AT : 

14-16° C

OPTIMUM STORAGE CONDITIONS

Temperatures between 8-20° C
Humidity between 65-75%
Keep out of direct sunlight.

HANDLING OF THE VINE:

Vertical trellis and Spanish grape
arbour.

SOIL:

Mostly deep Soils with a clay
texture.

CLIMATE:

Temperature climate, with
Mediterranean rains and
significant variation of
temperature between day
and night.

AGING POTENTIAL : 2 Years

ALCOHOL: 13.5%

COUNTRY : Chile



HARVEST:

Hand and machine
harvested. End of
March/Beginning of April.

WINEMAKING:

Short maceration period
of 10-12 days with pump
over or cap punching.
Fermented between
26°C and 28°C.

AGING:

In stainless steel vats
for three months before
blending and bottling.

GRAPES

100% Cabernet Sauvignon

MRP:

Rs. 1,200 Inclusive of All Taxes.

Cásá De Vinó

MERLOT

APPELLATION: Central Valley, Chile.

TASTING NOTES   

Ruby red color with red tones.
Expressive notes of cassis, spices and a hint of mint.
Medium body with soft tannins and an agreeable finish.

FOOD PAIRINGS        

Pasta, meat dishes.

SERVE AT : 

14-16° C

OPTIMUM STORAGE CONDITIONS

Temperatures between 8-20° C
Humidity between 65-75%
Keep out of direct sunlight.

HANDLING OF THE VINE:

Vertical trellis and Spanish grape
arbour.

SOIL:

Mostly deep Soils with a clay
texture.

CLIMATE:

Temperature climate, with
Mediterranean rains and
significant variation of
temperature between day
and night.

AGING POTENTIAL : 2 Years

ALCOHOL: 13.5%

COUNTRY : Chile



HARVEST:

Hand and machine
harvested. In March.

WINEMAKING:

Short maceration period
10-12 days with pump
or cap punching. Fermented
between 26 °C and 28°C.

AGING:

Wine is stored on
light lees in stainless
steel vats until bottled.

GRAPES

100% Merlot

MRP:

Rs. 1,200 Inclusive of All Taxes.

Cásá De Vinó

SYRAH ROSÉ

APPELLATION: Central Valley, Chile.

TASTING NOTES   

Bright pale pink color.
Notes of mandarin and red fruits.
Fresh, expressive with an agreeable finish.

FOOD PAIRINGS         

Aperitif, pastas.

SERVE AT : 

8-10° C

OPTIMUM STORAGE CONDITIONS

Temperatures between 8-20° C
Humidity between 65-75%
Keep out of direct sunlight.

HANDLING OF THE VINE:

Vertical trellis and Spanish grape
arbour.

SOIL:

Mostly deep Soils with a clay
texture.

CLIMATE:

Temperature climate, with
Mediterranean rains and
significant variation of
temperature between day
and night.

AGING POTENTIAL : 2 Years

ALCOHOL: 13%

COUNTRY : Chile



HARVEST:

Hand and machine
harvested, in the
beginning of March.

WINEMAKING:

Macerated for
2-4 hours in the
press. Fermentation
at low temperature 15 °C.

AGING:

In stainless
steel vats on
light lees until bottled.

GRAPES

100% Syrah Rosé

MRP:

Rs. 1,200 Inclusive of All Taxes.

Casa De Vino

CHARDONNAY

APPELLATION: Central Valley, Chile.

TASTING NOTES 👁️ 👅 👄

Straw yellow color with gold tones.
Intense floral notes, vanilla and acacia flower.
Good Primary acidity, medium bodied, with a finish of exotic fruits.

FOOD PAIRINGS 🍷 🍷 🍷 🍷 🍷 🍷 🍷 🍷

Fish, white meat.

SERVE AT : 

8-10° C

OPTIMUM STORAGE CONDITIONS

Temperatures between 8-20° C
Humidity between 65-75%
Keep out of direct sunlight.

HANDLING OF THE VINE:

Vertical trellis and Spanish grape
arbour.

SOIL:

Mostly deep Soils with a clay
texture.

CLIMATE:

Temperature climate, with
Mediterranean rains and
significant variation of
temperature between day
and night.

AGING POTENTIAL : 2 Years

ALCOHOL: 13.5%

COUNTRY : Chile



HARVEST:

Hand and machine
harvested, during first two
weeks of March.

WINEMAKING:

Pressed straight away and
fermented between
16°C and 18°C.

AGING:

In stainless steel vats on
light lees until bottled.

GRAPES

100% Chardonnay

MRP:

Rs. 1,200 Inclusive of All Taxes.

Cásá De Vinó

SAUVIGNON BLANC

APPELLATION: Central Valley, Chile.

TASTING NOTES



Bright pale-yellow color.
Citric notes, green apples with a hint of fresh herbs.
Fresh mouthfeel, good acidity and centred body.

FOOD PAIRINGS



Sushi, ceviche or as an aperitif.

SERVE AT :



8-10° C

OPTIMUM STORAGE CONDITIONS

Temperatures between 8-20° C
Humidity between 65-75%
Keep out of direct sunlight.

HANDLING OF THE VINE:

Vertical trellis and Spanish grape
arbour.

SOIL:

Mostly deep Soils with a clay
texture.

CLIMATE:

Temperature climate, with
Mediterranean rains and
significant variation of
temperature between day
and night.

AGING POTENTIAL : 2 Years

ALCOHOL: 12.5%

COUNTRY : Chile



HARVEST:

Hand and
machine harvested
during the last two
weeks of February.

WINEMAKING:

Pressed straight away,
must fermented with
very little turbidity at less
than 15° C

AGING:

In stainless steel
vats on light lees
until bottled.

GRAPES

100% Sauvignon Blanc

MRP:

Rs. 1,200 Inclusive of All Taxes.



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