

# DOÑA BERNARDA



**LUIS FELIPE  
EDWARDS**

WINE OF CHILE



Dona Bernarda was the first Icon wine released by Luis Felipe Edwards in honour of his wife, Bernardita. This wine has been made in small quantities since 1997, from the highest quality grapes grown on the very best vineyard plots on our estate. The main component is Cabernet Sauvignon, blended with Carmenere, Syrah, Petit Verdot, Petite Syrah, and Mourvèdre. Varietal proportions change each year according to the winemaking team's criteria and the results of each vintage.

This wine is afforded the very best treatment at each stage of its life; the best vineyard blocks are selected, exceptionally low yields are left on each vine to allow for maximum fruit expression, each bunch is hand selected upon reception, grapes are gently crushed and fermented in small batches, and finally, the wine is aged for 18 months in new French oak. This premium blend has been awarded many prestigious international medals and accolades over the years, including the Trophy for Best Chilean Cabernet Sauvignon in London's International Wine Challenge. Doña Bernarda is our tribute to wives and mothers everywhere: symbols of family life, stability, beauty and respect.



60% CABERNET SAUVIGNON  
23% CARMENERE 17% SYRAH



## TASTING NOTES

The grapes for Doña Bernarda come from our vineyards at 900 meters above sea level, a unique vineyard in the Colchagua Valley and a privileged place that benefits from the diversity of soils and a climate where the grapes ripen slowly favoring aromas and natural acidity. Intense red color and aromatically complex where red fruits, cassis and cherries predominate, along with notes of cedar, vanilla and coffee thanks to its aging for 18 months in French oak barrels. Without a doubt an unprecedented wine, with soft, silky tannins and good concentration.

## FOOD PAIRING

Grilled and smoked red meats, roasted venison, sharp cheddar cheese, eggplant and mushroom ragout.

## PALATE

FRUIT  
BODY  
ACIDITY  
TANNINS



## OAK AGEING

18 months French oak barrels.

**SUGGESTED  
SERVING  
TEMPERATURE**

15 - 18 °C  
59 - 64 °F



LFE Wine Group  
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