



WINE	VARIETY	HARVEST	WINE COMMENT / MEDIA / AUTHOR
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Cono Sur	Gewürztraminer		<p>"It's made with a German grape and its lychee and pear drop aromas are what we've come to expect from German wines, but this wine is actually Chilean. Slightly sharper than its European counterpart, this apple and pear tasting wine makes a great match to Chinese and Thai food."</p> <p>Paula Goddard / Matures Times Magazine / UK</p>
Cono Sur	Gewürztraminer		<p>"Away from Alsace, Gewürztraminer is capable of rich texture and full-on aromatic and floral flavor. You can find good value examples from Chile. Cono Sur Bio-Bio Gewürztraminer... Less rich than many."</p> <p>Olly Smith / Mail on Sunday / UK</p>
Cono Sur	Gewürztraminer	2009	<p>WINE OF THE WEEK</p> <p>"The wine of the week is Cono Sur Gewürztraminer 2009, coming from Bío-Bío valley, the southernmost and coolest of the wine areas in Chile. The wine has clear typical grape aromas, without being overaromatic. The cool climate contributes in giving the wine a rare elegance for being a South American wine, and with a nice acidity for a Gewürztraminer. It appears as one of the best white wine from Chile at the moment."</p> <p>Arne Ronold / Norway</p>
Cono Sur	Gewürztraminer	2008	<p>"Gewürztraminer's hallmark is a heady aroma of lychee, melon and rose water; this is often a flawless combination served with Thai curries. The gewürztraminers from Alsace (this mighty grape's home) are perhaps too honeyed and rich for the light, modern twists in Bill's fast fish curry. The New World influences on this zippy, fragrant Chilean number are apparent - a match made in heaven for more delicate curries."</p> <p>Amelia Pinsent / Waitrose Food Illustrated / UK</p>

Cono Sur	Gewürztraminer	2007	<p>“Nominated by Miss M. Wood, of Bristol, as today’s Wine of the Week. It’s a lush white wine... the Chilean rendition of this exotic grape has the familiar lychee aroma, pineapple-nectarine-mango fruit and hint of spice of the Alsace original; and it has a briskness and lively freshness of its own. A fine aperitif and a natural match for highly seasoned dishes.”</p> <p>Western Daily Press / UK</p>
Cono Sur	Gewürztraminer	2007	<p>Number 1 in Gismond’s top 10 wine picks of the year under \$25</p> <p>“I could have chosen a number of Cono Sur labels for this slot, from the viognier to the pinot noir, but my pick is the Cono Sur Gewürztraminer Limited Release 2007. Much like last year, the ’07 is made from fruit grown in the cold Bío Bío Valley. It opens with big floral orange peel notes with bits of honey and spice. The flavours are fruit forward with ginger, orange, nectarine and grapefruit all with splash of minerality. Perfect for turkey, but just as versatile with Indian or Thai food.”</p> <p>Anthony Gismond / Pique News Magazine / Canada</p>
Cono Sur	Gewürztraminer	2007	<p>“More light than lush Cono Sur Gewürztraminer is an uncommon Chilean version of this world-travelling white. A great example of a lean Gewürztraminer with lots of tropical fruit salad notes, it's alluringly aromatic. You don't have to be a connoisseur to like this elegant little wine.”</p> <p>Lifestyle Magazine / Doug Sloan / Canada</p>
Cono Sur	Gewürztraminer	2007	<p>"This is a curvaceous dry Gewürztraminer charged with scents of lychee jasmine and musk, followed by a beautifully structured mouthful. At this price, it should capture the attention of more than a few curious Alsatian producers."</p> <p>Waitrose food illustrated / Matt Skinner / UK</p>
Cono Sur	Gewürztraminer	2007	<p>“This Gewürztraminer is bursting with bright, lively, lychee and rose-petal flavours.”</p> <p>Yorkshire Post / UK</p>
Cono Sur	Gewürztraminer	2007	<p>“Luminous yellow, very intense and almost crystalline. In nose notes of lichi stand out, together with azahar flowers, violets and rose petals. Still evolving, but very elegant and sophisticated. In mouth it has the perfect amount of acidity, were the lichi notes can be again appreciated, together with a bit of mandarin. Ideal as an aperitif and an incredible companion to Japanese food or Thai. You can also drink it next to fresh mozzarella and endive on toast.”</p> <p>Alejandro Farías / Vinos & Más Magazine / Chile</p>
Cono Sur	Gewürztraminer	2007	<p>“An old stir-fried friend, with all the elegant, exotic, peach and stone-fruit Chilean flavours you’d</p>

			anticipate from Cono Sur, plus sufficient sweetness to offset oriental dishes' heat and spice." Jane Macquitty / The Times / UK
Cono Sur	Gewürztraminer	2006	"Nothing is better than this aromatic white, to waken the ladies' appetite. Ever better if they are talking by themselves, away from those male barbeque responsible." La Tercera / Mariana Martínez / Chile
Cono Sur	Gewürztraminer	2006	"It is great with any kind of oriental food or on its own but usually comes at a price. That was until one of Chile's finest wine producers got to work and came up with this gem." Nick Nunn / Lancashire Telegraph / UK



