TIERRA SECRETA





Production Area:

DO Central Valley, Chile

From the heart of Chile's Central Valley, this Grand Reserve Cabernet Sauvignon–Syrah blend embodies bold structure, refined power, and measured precision. Aged for 12 months in French oak, it captures both the spirit of the land and the meticulous care devoted to its creation.

A timeless classic redefined through Chilean terroir and French finesse, it speaks of dry-farmed vineyards that deliver strength, balance, and authenticity. Twelve months of careful oak aging impart depth, harmony, and enduring structure.

Grape variety: Cabernet Sauvignon-Syrah

Production area: Central Valley

Country of origin: Chile

Suitable temperature: 16 - 18°C

Range: Grand Reserve

Wine type: Dry

Net content: 750ml

Tasting Notes

Aging: Aged 12 months in French oak barrels.

Appearance: Ruby color.

Nose: Strong aromas of blackcurrant and pepper.

In mouth: Full bodied with medium and rounded tannins, a hint of apricot and coffee, with a

long lingering finish.

Pairing recommendation: Roasted duck and strong cheese.