

# SANTA LOMA<sup>®</sup>



**Grape variety :** Cabernet Sauvignon

**Production area :** Central Valley

**Country of origin :** Chile

**Suitable temperature :** 16 - 18°C

**Range :** Reserve

**Wine type :** Dry

**Net content :** 750ml

## Tasting Notes:

**Aging:** Aged **6 months** in French oak barrels.

**Appearance:** Deep, bright ruby red colour with red highlights.

**Nose:** Intense nose of cassis cream, berries and hints of café and vanilla.

**In mouth:** Elegant texture on the palate with sweet fruits, firm tannins and pleasant acidity.

**Pairing recommendation:** Braised meat, steak, cheese and grilled food.

## Production Area :

Born of Chile's Central Valley, where generous sun and cool evening breezes shape the vines, this Cabernet Sauvignon reveals layers of ripe fruit lifted by whispers of refreshing twilight air. Six months in oak lend depth and refinement, harmonizing power with elegance. Like the colibri in flight, it is both delicate and resilient—an experience that lingers long after the final sip.

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Wines of Chile

