

# SANTA LOMA<sup>®</sup>



**Grape variety :** Chardonnay

**Production area :** Central Valley

**Country of origin :** Chile

**Suitable temperature :** 10 - 12°C

**Range :** Special Reserve

**Wine type :** Dry

**Net content :** 750ml

## Tasting Notes:

**Appearance:** A tapestry of pale straw with golden highlights, reminiscent of sun-kissed fields.

**Nose:** An opulent nose unfolds, weaving a tale of ripe pear, tropical pineapple, and delicate acacia blooms.

**In mouth:** A dance of freshness on entry, the wine envelops the palate with a medium-bodied embrace, exotic fruit notes.

**Pairing recommendation:** Succulent poultry, and the finest ocean treasures.

## Production Area :

Unearth the luminous essence of Chile's Central Valley, where the spirit of the colibri dances among sunlit vines. In this land of radiant abundance and gentle breezes, the grapes gather brilliance, transforming sunlight into a golden allure that unfolds within the glass. Aged with care, this Chardonnay reveals layers of tropical fruit, delicate florals, and refined texture—an expression as vibrant and graceful as the flight of the colibri itself.

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