

SANTA LOMA[®]



Grape variety : Pinot Noir

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 16 - 18°C

Range : Special Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes:

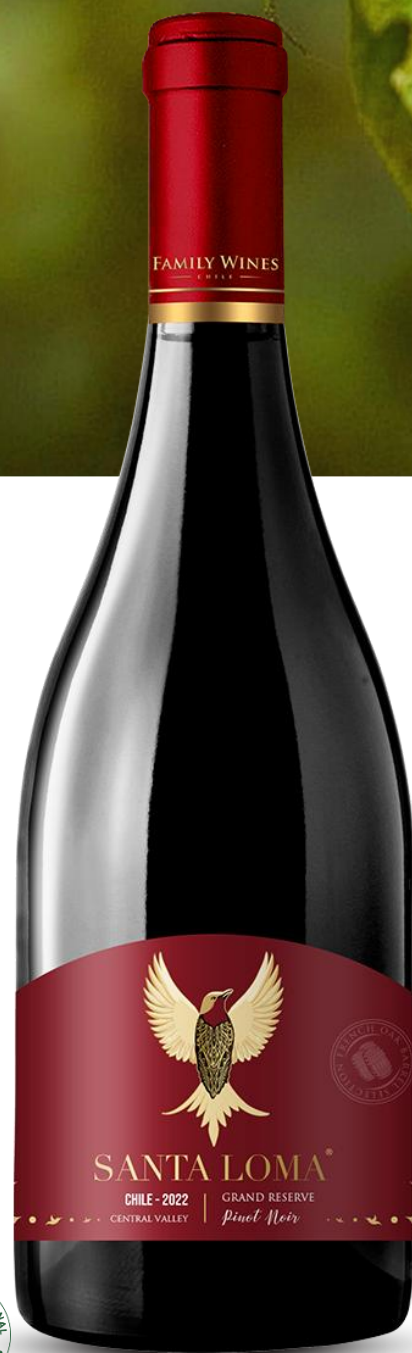
Aging: Aged **9 months** in French oak barrels.

Appearance: Cherry-coloured with red highlights.

Nose: Intense nose of strawberry, clove, coffee and toast.

In mouth: Round palate, spicy, with smoky, with toasting notes in the finish.

Pairing recommendation: Pork loin with wine sauce.



Production Area :

CERTIFIED
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Wines of Chile



The Central Valley serves as a living canvas for our Special Reserve Pinot Noir. In this nurturing environment, delicate grapes flourish, drawing elegance from the valley's distinctive soils and finesse from its gentle climate. The result is a wine of captivating charm—silken, aromatic, and refined—an expression of nature's beauty and Chile's winemaking artistry.

