SANTA LOMA®



Production area: Central Valley Range: Special Reserve

Country of origin : Chile Wine type : Dry

Suitable temperature: 16 - 18°C Net content: 750ml

Tasting Notes:

Aging: Aged 9 months in French oak barrels.

Appearance: Deep ruby red with reddish violet highlights.

Nose: Intense nose of raspberry, black fruits, pepper and

notes of toast.

In mouth: Round and harmonious, plentiful fruit, with a

smoky finish.

Pairing recommendation: Pork loin with mustard sauce.

Production Area:

From Chile's Central Valley, where fertile soils and a rhythmic climate shape the vines, this Syrah tells a story of harmony and allure. Nine months of oak aging refine its character, layering succulent fruit and invigorating acidity with subtle spice and smoky intrigue. Like the fleeting grace of the colibri, it fascinates the senses and leaves an unforgettable impression.

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