ALTO

Los Romeros

-DESDE 1936-

PINOT NOIR

WINE OF CHILE

Alto Los Romeros, named after the meadows of wild rosemary that grow on the peaks of our estate hills, is a family of wines with origins in the prime locations of Chile's finest valleys. For each wine, our mission is to express the unique terroir of the vineyards where the grapes are grown.



TASTING NOTES

Color: bright ruby red. Aromas: fresh red fruits such as strawberries, raspberries and maraschino cherries. Complemented with hints of cinnamon and hibiscus pepper. Palate: medium-bodied and medium-high acidity.

FOOD PAIRING

A great choice for all sorts of pasta, sushi, seafood and mild fish. It's also excellent when accompanying dishes served with pesto sauces.

OAK AGING

3 months in French and American oak.

PALATE

- Fruit
- Acidity
- Body
- Tannins

85%PINOT NOIR
10% MALBEC
5% CABERNET SAUVIGNON

2021

VINTAGE

CHILE

VALLE CENTRAL

12,5%

ALCOHOL

VEGAN friendly

SUGGESTED SERVING TEMPERATURE

15- 18 ºC
59 - 64 ºF

ALTO

Los Romeros

-DESDE 1936-

SAUVIGNON BLANC

WINE OF CHILE

Alto Los Romeros was the name given many years ago to the picturesque meadows of wild rosemary that grow on the peaks of the hills in Puquillay Alto, in the heart of Chile's Colchagua Valley. At a height of 700 meters, they offer stunning panoramic views across to the nearby Andes Mountains. It was here that our original estate vineyards were planted, and the inspiration for this line of premium wines was borne.

TASTING NOTES

Soft yellow color, with greenish reflections, this wine shows a bright and vivid color. Intense nose where tropical fruits, citrus fruits and slight notes of grass stand out. In the mouth it has a medium-high acidity, which gives freshness to this wine.

FOOD PAIRING

Seafood, salads, as an aperitif.

PALATE

- Fruit
- Acidity
- Body

100% SAUVIGNON BLANC

2021

VINTAGE

CHILE

VALLE CENTRAL

12%

ALCOHOL

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS

SUGGESTED SERVING TEMPERATURE

7 - 10 °C
45 - 50 °F

