ALTO

Los Romeros

-DESDE 1936-

VIÑA LUIS FELIPE EDWARDS · WINE OF CHILE ·

MERLOT

VINO DE 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 born.



TASTING NOTES

Red color. The nose is dominated by aromas of fresh and ripe red fruits, along with spices and sweet notes from the oak. On the palate, it is fruity, with soft tannins and medium acidity.

OAK AGING

3 months in French and American oak.

FOOD PAIRING

Ideal enjoyed on its own or pair with a variety of red and white meats and pasta dishes.

PALATE

- Fruit
- Acidity
- Body
- Tannins

85% MERLOT
10% SHIRAZ
5% ALICANTE BOUCHET

2023
VINTAGE

CHILE
CENTRAL VALLEY

13%
ALCOHOL

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS

SUGGESTED SERVING TEMPERATURE

15 - 18 °C
59 - 64 °F

ALTO

Los Romeros

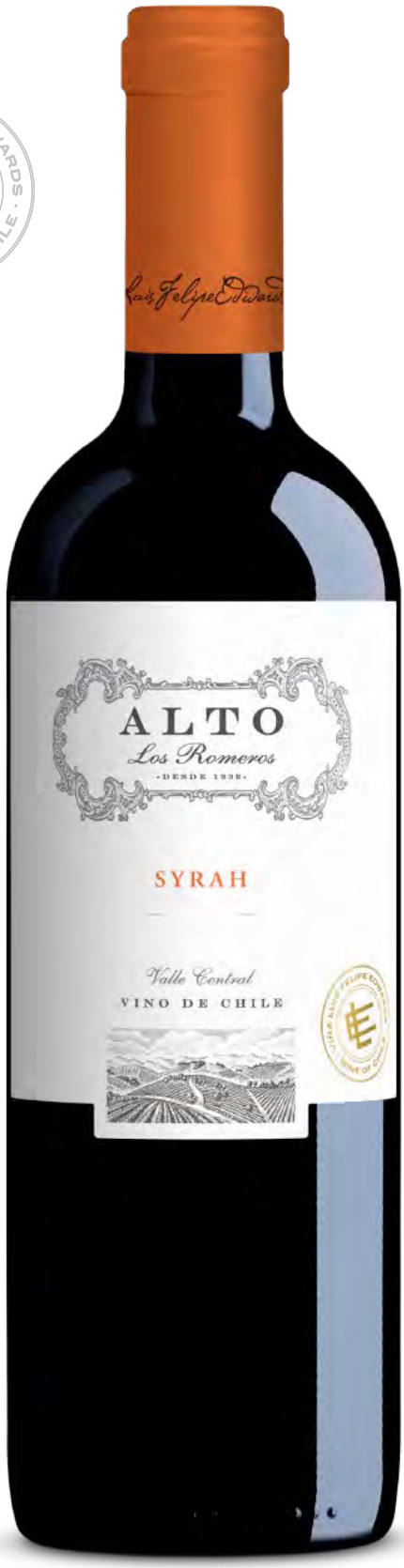
-DESDE 1936-

VIÑA LUIS FELIPE EDWARDS · WINE OF CHILE ·

SYRAH

VINO DE CHILE

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TASTING NOTES

Intense red color. The nose shows ripe black fruits, floral and spicy touches along with aromas from its time in oak. The palate is smooth and fruity.

OAK AGING

3 months in American oak.

FOOD PAIRING

Ideal with a variety of red and white meats and mildly spiced dishes.

85% SHIRAZ
15% PETITE SYRAH

2023

VINTAGE

CHILE

CENTRAL VALLEY

13%

ALCOHOL

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS

PALATE

- Fruit
- Acidity
- Body
- Tannins

SUGGESTED SERVING TEMPERATURE

15 - 18 °C
59 - 64 °F

ALTO

Los Romeros

-DESDE 1936-

SAUVIGNON BLANC

WINE OF CHILE

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TASTING NOTES

Soft yellow, with greenish reflections, this wine shows a bright and vivid color. complex nose with notes of tropical fruits, citrus and light herbal notes. In the mouth it has a medium-high acidity, which gives freshness to this wine.

FOOD PAIRING

Enjoy on its own or serve with fish, seafood dishes and salads.

PALATE

- Fruit
- Acidity
- Body
- Tannins

100% SAUVIGNON BLANC

2023

VINTAGE

CHILE

VALLE CENTRAL

12,5%

ALCOHOL

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS

SUGGESTED SERVING TEMPERATURE | 7 - 10 °C / 45 - 50 °F

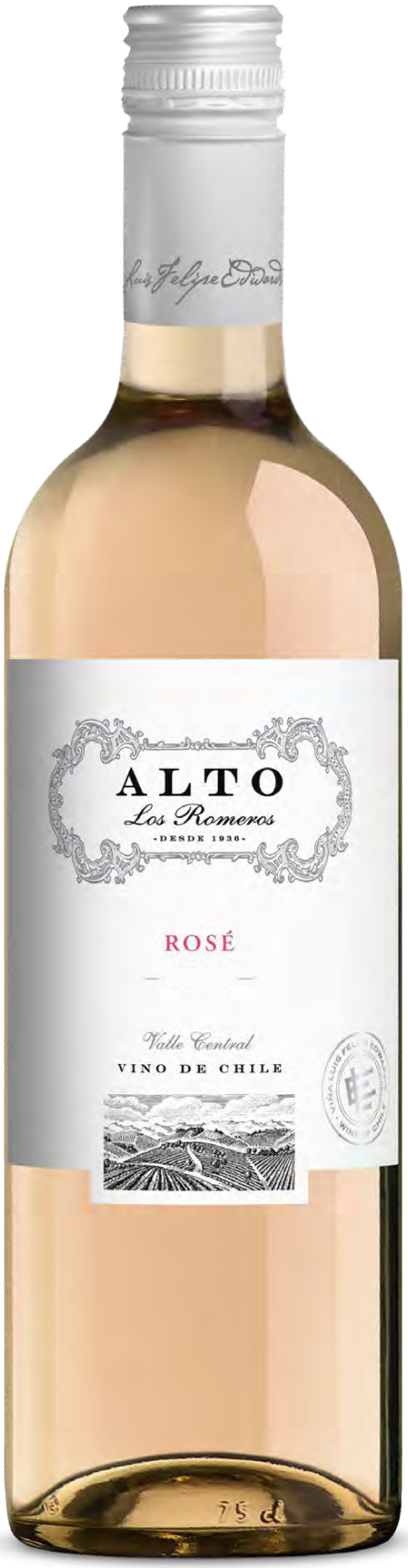


ALTO
Los Romeros
-DESDE 1936-

ROSÉ

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 born.



TASTING NOTES

Pale salmon color, attractive and bright. On the nose, this wine presents intense aromas of strawberry, raspberry, white-fleshed fruits and subtle spicy notes. The palate has a refreshing acidity and medium body. It is a wine with low residual sugar, which makes it fresh and pleasant to drink.

60% CABERNET SAUVIGNON
40% MERLOT

2023
VINTAGE

CHILE
CENTRAL VALLEY

12,5%
ALCOHOL

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS

FOOD PAIRING

Enjoy on its own or pair with a variety of dishes and salads, such as grilled seafood and spicy Asian-inspired fare.

PALATE

- Fruit
- Acidity
- Body
- Tannins

SUGGESTED SERVING TEMPERATURE

10 - 13 °C
50 - 55°F