# ALTO

*Los Romeros*

-DESDE 1936-

VIÑA LUIS FELIPE EDWARDS · WINE OF CHILE ·

## CABERNET SAUVIGNON

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 colour. On the nose, it shows aromas of red fruits, subtle notes of dried herbs and hints from its time in oak. The palate is firm, with soft tannins, medium acidity and a fruity finish.

### FOOD PAIRING

Ideal enjoyed on its own or paired with beef and hearty pasta dishes.

### OAK AGING

3 months in French and American oak.

### PALATE

- Fruit
- Acidity
- Body
- Tannins

85% CABERNET SAUVIGNON
10% ALICANTE BOUSCHET
5% SHIRAZ

2024

VINTAGE

CHILE

CENTRAL VALLEY

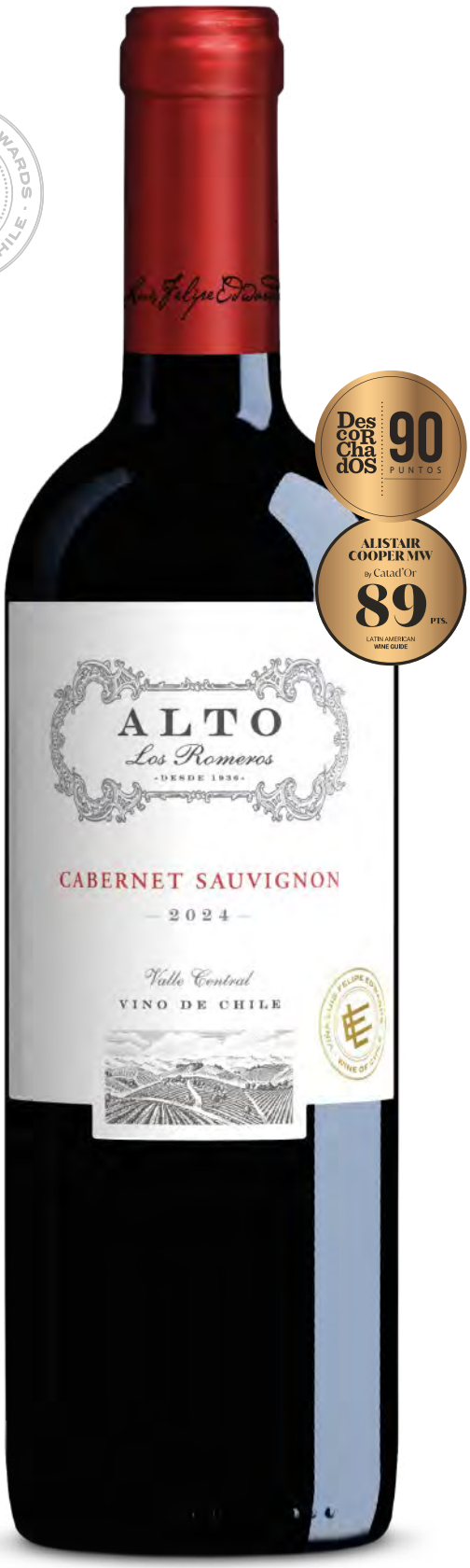
12,5%

ALCOHOL

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS

### SUGGESTED SERVING TEMPERATURE

15 - 18 °C
59 - 64 °F



# ALTO

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## CHARDONNAY

VINO DE CHILE

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### TASTING NOTES

Bright yellow color.
With intense aromas of white-fleshed fruits and flowers such as jasmine and orange blossom, the wine presents notes of caramel and dairy products from its aging in wood.
The palate is fresh, medium-high acidity, juicy and with good persistence.

### OAK AGING

1 month in French oak.

### FOOD PAIRING

Enjoy on its own or pair with chicken, seafood and a variety of salads.

### PALATE

- Fruit
- Acidity
- Body
- Tannins

100% CHARDONNAY

2024

VINTAGE

CHILE

CENTRAL VALLEY

13%

ALCOHOL

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS

### SUGGESTED SERVING TEMPERATURE

10 - 13 °C
50 - 55 °F

