



LOMA NEGRA

CHILE

Loma Negra wines are characterized by their unique origin and inspiration. The captivating contrast between the mountain ranges of Chile and the illuminated sky on full moon nights that falls on the peaks, forms perfect silhouettes on the horizon, which give rise to the name "Loma Negra".

Gran Reserva CABERNET SAUVIGNON

TASTING NOTES

Wine of intense red color. The nose is dominated by ripe black fruits, accompanied by light hints of cooking herbs and toasted notes from its time in oak. The palate is full-bodied, with silky tannins and a long, pleasant finish.

FOOD PAIRING

Pair with red meats and mature cheeses.

OAK AGING

10 months in French and American oak.

PALATE



GRAPES

85% Cabernet Sauvignon
10% Shiraz
5% Cabernet Franc

VINTAGE

2023

REGION

Colchagua Valley

ALCOHOL

14,5%

SUGGESTED SERVING TEMPERATURE

15 - 18°C
59 - 64 °F





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Gran Reserva

MALBEC

TASTING NOTES

Malbec with intense color and aromas. The nose shows aromas of black and purple fruits and subtle floral touches accompanied by toasted notes from the oak aging. The palate is elegant, juicy, with great volume and silky tannins.

FOOD PAIRING

Pair it especially with lamb, red meat, and hard cheese.

OAK AGING

10 month in French and American oak.

PALATE



GRAPES

85% Malbec
10% Shiraz
5% Grenache

VINTAGE

2023

REGION

Colchagua Valley

ALCOHOL

14,5%

SUGGESTED
SERVING
TEMPERATURE

15 - 18°C
59 - 64 °F





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Gran Reserva

CHARDONNAY

TASTING NOTES

Yellow in color with soft golden notes. The nose is expressive and complex, with predominantly fruity notes of pineapple, peach and orange blossom mixed with aromas from the oak aging, including notes of vanilla, caramel and butter, with a refreshing acidity complemented by a generous mouthfeel and a long, elegant finish.

FOOD PAIRING

Serve chilled with roast chicken and white meat, or smoked fish.

OAK AGING

10 months in French and American oak.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED
SERVING
TEMPERATURE

100% Chardonnay

2023

San Antonio - Casablanca

13%

10 - 13°C
50 - 55 °F

