

Santa Luz Carmenere Gran Reserva

Code

SANT205

The Santa Luz name was inspired by the sunlight that shines over the vineyards, and to honour the founder's youngest daughter, Luz Edwards, the last of seven siblings. This is an intense, purplered wine with aromas of blueberries, damson plums, chocolate, and a touch of white pepper.

Tasting Notes:

Smooth and rich, it offers flavours of blackberry, sweet spice, tobacco, and a silky, long finish.





Specification	
Vinification	The grapes are destemmed, crushed, and fermented using the open pump-over method at 25-28°C for 14 days and once the optimal colour, flavour and tannins have been extracted, the wine is pressed. The wine undergoes natural malolactic fermentation and is aged for six months in French and American oak, with 15% new oak.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	Chile
Region	Colchagua Valley
Area	Rapel
Sub Area	Colchagua
Туре	Red Wine
Grapes	Carmenere
Genres	Vegan, Vegetarian
Vintage	2022
Body	Soft, fruity and smooth
Producer	Viña Luis Felipe Edwards
Producer Overview	The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile.
Closure Type	Cork
Food Matches	A very versatile wine but an especially great pairing with roasted lamb and Indian food.
Press Comments	Wine Merchant Top 100 2023, Highly Commended.