



WINES OF SOUTH AMERICA



# About Us



## Wines with history and tradition

**Sambula imports**, founded in 2022 by Zacarias Sambula Jr., was established after spending three years station in Chile as part of the military foreign exchange program with the Chilean Marine Corps. During his time in Chile, Zacarias had the opportunity to experience the country's vibrant culture and discover some unique wines that he believed had great potential to appeal the U.S. markets.

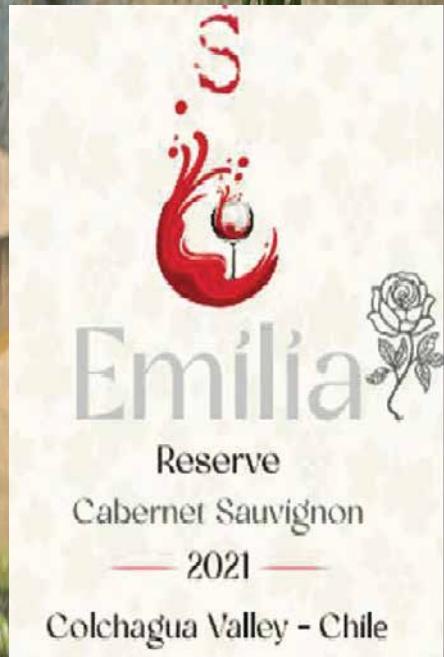
Inspired by his experience and fueled by his entrepreneurial spirit, he decided to create Sambula Imports as a way to bring fine wines to the U.S. audience. With his firsthand knowledge of the Chilean market and the connections he made during his military service, Zacarias Sambula Jr. was able to establish partnerships with local producers and manufacturers. These collaborations allowed Sambula Imports to source premium and unique wines directly from South America. Since its inception, Sambula Imports has been dedicated to promoting and distributing South American wines in the U.S. market. Whether it's wines from the lush vineyards of Casablanca, Maipo, Maule, Maipu, or Itata Valley, our efforts have allowed people from various parts of the U.S. to experience the beauty and flavors of the South American culture without having to physically travel there. With each product we introduce to the market, Sambula Imports continues to promote and celebrate the rich heritage and diversity of South America.

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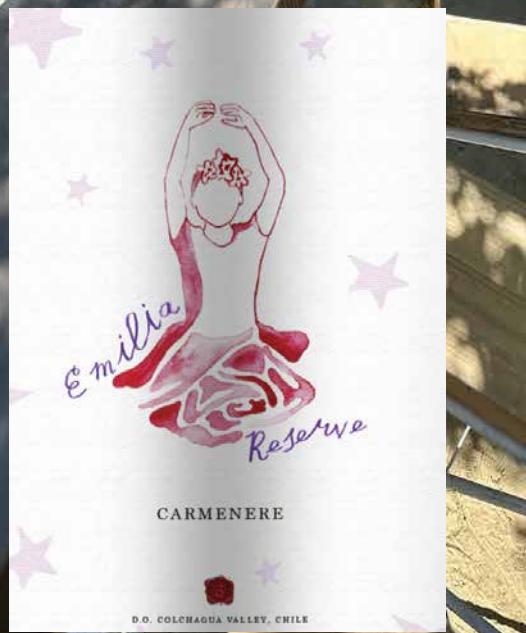
At Sambula Imports, we believe that every bottle tells a story of heritage, passion, and the land it comes from. We are committed to sourcing exceptional wines from South America, partnering exclusively with vineyards that honor tradition, biodynamic and organic winemaking practices. From soil to cellar, our wines reflect a deep respect for nature and craftsmanship, bringing you the purest expression history in every sip. Our curated selection includes bold Malbecs from Argentina, elegant Camenere from Chile, and unique blends that showcase the diversity of South American terroirs. Whether you are a seasoned connoisseur or a curious enthusiast, Sambula Imports invites you to explore the rich tapestry of flavors and stories that define our wines.

# About our Labels and Family Legacy

## The Emilia Label: A Journey of Growth



### Her Beginning



### Her Growth

The Emilia label holds a deeply personal significance—it is named after our youngest child, Emilia. This label is more than a brand; it's a living tribute to her spirit, her growth, and the joy she brings into our lives.

**A Reflection of Infancy:** The current design captures the essence of Emilia's early years—simple, playful, and full of wonder. Its soft colors and whimsical elements mirror the innocence and curiosity of childhood.

**A Label That Evolves:** Just as Emilia grows, so too will this label. It is designed to evolve over time, reflecting the stages of her life—from the carefree days of youth to the complexity and depth of maturity. Each new vintage will be a visual and emotional chapter in her story.

**A Personal Legacy:** This wine is not just crafted with care—it's infused with love. The Emilia label invites you to share in a journey that is both intimate and universal: the beauty of watching someone grow, change, and blossom.

**Celebrating Connection:** We hope that every bottle of Emilia resonates with those who cherish family, growth, and the stories that shape us. It's a celebration of life's unfolding narrative—one sip at a time.

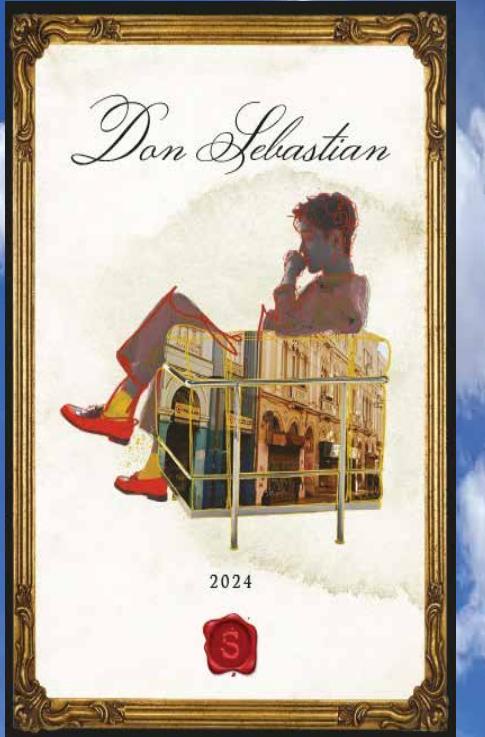
## Emilia's Growth

Only 5,000 bottles carried that original design, each one a chapter in our unfolding story.

To those who shared in that first release: thank you. You didn't just enjoy a wine—you embraced a story. You helped us turn a deeply personal moment into something communal, something celebratory. Your support gave the label its wings.

Now, Emilia enters her second chapter. The new design reflects her growth—more refined, more expressive, yet still rooted in the same spirit of warmth and wonder. It's a label that speaks softly but carries depth. A wine that invites conversation, connection, and celebration.

This isn't just a rebrand. It's a continuation. A journey. And we're honored to have you walking it with us.



# The Don Sebastian Label: A Vision of Promise

The Don Sebastian label is a tribute to my son, Sebastian. It represents not only a name but a vision—a glimpse into the future of a young man poised to take on the world.

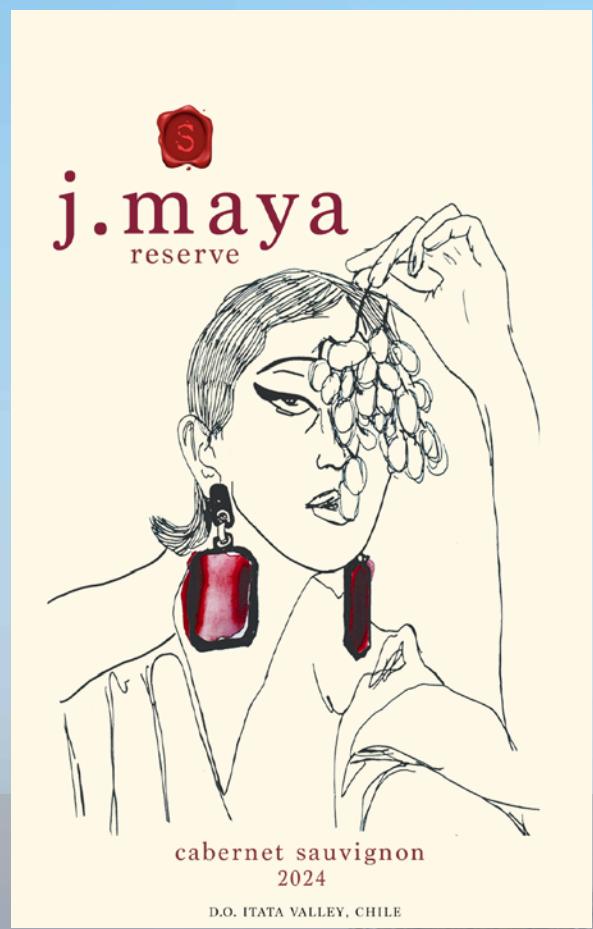
**A Portrait of Aspiration:** The label features the image of a confident, successful young adult—symbolizing the stage in life when one begins to shape their own destiny. It's a reflection of the potential, ambition, and readiness that Sebastian embodies.

**A Rite of Passage:** This label marks a pivotal moment: the point at which Sebastian is entrusted with the reins. It's designed to be his legacy—one he can choose to evolve, redefine, or preserve as he grows into the person he's meant to be.

**Rooted in Identity:** The name Don Sebastian carries both elegance and strength. It honors tradition while embracing the future, much like the wine it represents—crafted with depth, character, and a bold spirit.

**A Label for the Long Haul:** Whether Sebastian chooses to keep the label as it is or transform it into something new, it will always be a symbol of his journey. It's a canvas for his story, one that begins with promise and unfolds with purpose.





## The J.Maya Label: A Spirit Unbound

The J.Maya label is named after my eldest daughter, Maya. It's a label designed not just to endure, but to embody the dynamic energy of a young woman who is both playful and rebellious—bold in character, rich in curiosity, and unapologetically unique.

**A Celebration of Duality:** Maya is a force of nature—equal parts lighthearted and defiant. The label reflects this duality with vibrant design elements that dance between whimsy and edge, capturing the essence of someone who challenges norms while embracing joy.

**Built to Last:** Unlike our evolving labels, J.Maya is meant to stand the test of time. It's a visual signature of Maya's enduring influence—a tribute to her strength, her individuality, and her fearless pursuit of change.

**A Catalyst for Curiosity:** Just as J.Maya is drawn to the unknown, this label invites exploration. It's for those who seek something different, something daring—wine that doesn't just taste good, but tells a story of transformation.

**Uniquely Hers:** Every detail of J.Maya is infused with Maya's spirit. It's not just a label—it's a declaration. Of independence. Of creativity. Of the power that comes from being wholly, authentically yourself.

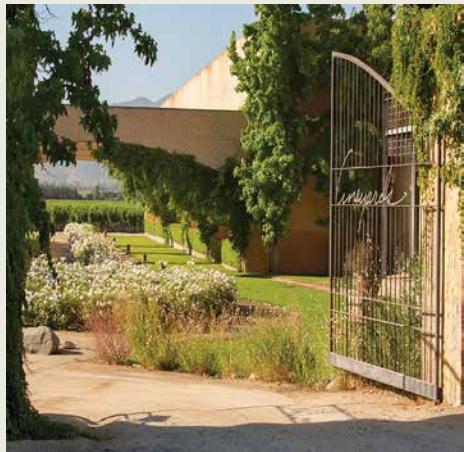
## The Heart of Sambula Imports: A Legacy in Every Label

At Sambula Imports, wine is more than a product—it's a personal legacy. While our portfolio includes a variety of labels, three stand apart as the soul of our brand: Emilia, Don Sebastian, and J.Maya. These wines are not just crafted with care—they are infused with the vision of a father who dreams of leaving behind something enduring for his children.

Together, these three labels form the identity of Sambula Imports. They are more than wine—they are milestones, memories, and messages passed from one generation to the next. Each bottle is a chapter in a story of love, legacy, and the timeless bond between a father and his children.

# Our Partners

## Vina El Rosal



Viña El Rosal's story began in 1999, when American visionary, entrepreneur, and U.S. Marine retired, William Cole explored Argentina and Chile in search of the finest terroir for producing high-quality wine. Recognizing the valley's immense potential, he planted the first vineyards and, a year later, built the impressive cellar that would become the heart of the winery. Today, Vina El Rosal is globally recognized for consistently delivering award-winning wines of exceptional quality. We take pride in the trust we've built with our partners and in sharing our passion at tables around the world. Every bottle carries the history of Viña El Rosal, inviting you to taste the dedication poured into every sip. As a boutique winery, we blend artisanal craftsmanship with a steadfast commitment to quality, customer service, and sustainability—crafting wines that honor nature through responsible practices and celebrate the joy of connection.

## Casa Donoso



Vina Casa Donoso was founded in the 1960s by Mrs. Lucia Donoso, who envisioned and developed the winery's first cellar as part of a pioneering oenological project. In 1989, the estate was acquired by a group of French wine enthusiasts who recognized the unique potential of the terroir, especially in the Maule Valley. Throughout the 1990s, Casa Donoso underwent a transformation—professionalizing and modernizing its wine production. Traditional grape varieties such as Cabernet Sauvignon, Merlot, Carmenere, and Cabernet Franc were newly planted, and the winery introduced stainless steel vats, top-tier European machinery, and a dedicated wine cellar. American and French oak barrels were incorporated into the winemaking process, supported by a specialized storage facility. Today, Casa Donoso operates with a state-of-the-art laboratory that ensures optimal quality and care at every stage of production, following the highest international standards.

## Finca Bautem



Finca Bautem, nestled in Barrancas within the Maipú Valley of Mendoza, Argentina, is renowned for producing premium wines and almonds. Its proximity to the Mendoza River shapes a distinctive terroir, defined by sandy and stony soils that are ideal for viticulture. The region's dry, temperate climate—with dramatic temperature shifts between day and night—enhances the grapes' flavor concentration. The vineyards are irrigated using advanced drip systems and follow eco-friendly practices, including solar energy and reduced agrochemical use, ensuring both sustainability and quality. As part of the Grupo Salute portfolio, Finca Bautem contributes to a diverse range of wines under brands like Abito Wines and Bonomo Montiel. These wines are crafted to showcase the unique expression of the vineyard's terroir, with a particular focus on single-vineyard varietals.

# About our Chilean Terroir

Chile's unique geography, stretching over 2600 miles from north to south, creates a variety of climates that significantly influence grape growing and winemaking. The country's wine regions are nestled between the Pacific Ocean and the towering Andes Mountains, offering diverse climates that range from the dry, arid north to the cooler, rainier south. The diversity of climate conditions across Chile's wine regions enables the production of a wide variety of grape varieties, each thriving in different environments.

## Influence of Geography and Climate on Wine Regions:

- **Casablanca Valley:** Located near the Pacific coast, Casablanca Valley is one of Chile's cooler wine regions, thanks to the cooling influence of the Humboldt Current. This cold ocean current flows northward along Chile's coast, bringing cool air and fog into coastal regions. Casablanca's proximity to the Pacific Ocean moderates its temperature, making it ideal for producing white wines and cool-climate reds. Varieties like Sauvignon Blanc and Chardonnay thrive here, producing crisp, fresh wines with bright acidity. The region is also known for Pinot Noir, a grape that benefits from the cooler climate, yielding elegant, aromatic wines.
- **Colchagua Valley:** Colchagua Valley is part of the larger Central Valley but has carved out its own reputation. It is often regarded as Chile's ""Napa Valley"" due to its warm climate, which is ideal for growing robust red wines. Colchagua is particularly known for Carmenere, Cabernet Sauvignon, and Syrah, producing full-bodied, fruit-forward wines with rich textures. The valley has also gained international acclaim for producing some of Chile's finest Malbec wines. The region's consistent climate and well-drained soils make it one of Chile's most important regions for red wine production.
- **Maule Valley:** As one of Chile's largest and oldest wine-producing regions, Maule Valley plays a critical role in the country's winemaking industry. The climate here is Mediterranean, with hot summers and wet winters, making it ideal for growing a wide variety of grapes. Maule Valley is known for producing Cabernet Sauvignon, Carignan, and Pais. The region has a strong tradition of dry farming, which has helped preserve many old vines and sustainable farming methods. In recent years, Maule has emerged as a center for natural and organic winemaking, with a focus on revitalizing traditional grape varieties.



# About our Argentinian Terroir

Argentina's diverse climate significantly impacts grape cultivation and winemaking, with regional variation in temperature, rainfall, and altitude shaping the characteristics of wines produced across the country.

## Regional climate Variations

### Mendoza:

**Temperature:** Mendoza's climate is characterized by a continental temperature range. The region experiences average summer temperatures between 86°F (30°) and 95°F (35°) during the day, with nighttime temperatures dropping to around 55°F (13°). This diurnal temperature variation of up to 40°F (22°) helps maintain acidity in the grapes and enhances flavor complexity.

**Altitude:** The vineyards in Mendoza are situated at altitudes ranging from 2,000 to 5,000 feet (700 to 1,500 meters) above sea level. Higher altitudes lead to cooler temperatures and increased UV radiation, which slows down the ripening process and intensifies flavors. For example, the Uco Valley, a sub-region of Mendoza, has vineyards at about 3,300 feet (1,000 meters), which contribute to the complex and robust flavors of Malbec wines.

**Rainfall:** Mendoza receives an average of 7 to 10 inches (180 to 250 mm) of rainfall annually. The dry conditions reduce the risk of vine diseases and allow for precise water management through irrigation systems, often utilizing meltwater from the Andes.





# Emilia Reserve



# Carmenere

-2024-

D.O. Colchagua Valley, Chile

## Variety

Carmenere 100%

## Analysis

Alcohol	13% ABV
pH	3.70
Total acidity (tartaric acid)	5.25 g/l
Residual Sugar	3.03 g/l

## Winemaker

Ximena Klein

### VINEYARD

Its history begins in 1999, when American visionary, entrepreneur, and retired U.S. Marine Colonel William Cole explored Argentina and Chile, looking for the best terroir for producing high-quality wine. After seeing the valley's potential, he planted the first vineyards and, a year later, built the impressive cellar. Today, the winery is recognized globally for consistently delivering quality and award-winning wines.

### SOIL

Alluvial (granitic, and clay soils).

### PLANTATION YEAR

1974.

### CLIMATE

Mediterranean climate, with rainy winters and dry, hot summers. This allows for excellent grape health during the summer and full phenolic ripeness, resulting in outstanding color concentration and ripe tannins.

### HARVEST

Manual harvest the second half of April.

### VINIFICATION

The grapes are 100% destemmed and placed into stainless steel tanks. Selected yeasts are co-inoculated to initiate alcoholic fermentation, which lasts approximately one week. During this period, a pump-over regimen is carried out based on tasting. Once alcoholic fermentation is complete, malolactic fermentation begins with the help of lactic acid bacteria. Then it is aged in oak barrels.

### VINIFICATION CELLAR

Viña El Rosal.

### CORK

Natural Cork.

### ALCOHOL PERCENTAGE

13% ABV.

### AGING

Aged for 6 months oak barrels. 80% is aged in French oak barrels and 10% in American barrels.

### PREFER DRINKING TEMPERATURE

54°F-60°F.

### TASTING NOTES

The Emilia Carmenere presents aromas of blackberry, black plum, and black currant, with layers of black pepper and graphite. On the palate, it is smooth and a medium-bodied with well-integrated tannins, a moderate acidity, and a persistent, slightly smoky finish.

### FOOD PAIRING

The Emilia Carmenere pairs exceptionally well with grilled lamb, roast pork, or barbecued meats. The wine's subtle herbaceous and peppery undertones complement savory dishes with rosemary or thyme, while its acidity cuts through the richness of fatty meats. It also pairs well with charcuterie featuring cured meats and hard cheeses.



# Emilia Reserve



# Pinot Noir

-2023-

D.O. Casablanca Valley, Chile

## Variety

Pinot Noir 100%

## Analysis

Alcohol	13% ABV
pH	4.62
Total acidity (tartaric acid)	5.51 g/l
Residual Sugar	2.87 g/l

## Winemaker

Ximena Klein

### VINEYARD

Its history begins in 1999, when American visionary, entrepreneur, and retired U.S. Marine colonel William Cole explored Argentina and Chile, looking for the best terroir for producing high-quality wine. After seeing the valley's potential, he planted the first vineyards and, a year later, built the impressive cellar. Today, the winery is recognized globally for consistently delivering quality and award-winning wines.

### SOIL

Sandy loam, granite, volcanic clay.

### PLANTATION YEAR

1999.

### CLIMATE

Cool climate with strong maritime influence due to its proximity to the Pacific Ocean. Morning fogs and moderate daytime temperatures promote slow, balanced grape ripening, preserving their distinctive natural acidity.

### HARVEST

Manual harvest the second half of March.

### VINIFICATION

The destemmed grapes are placed into stainless steel tanks, where alcoholic fermentation takes place lasting approximately 10 days. Before fermentation is completed, the wine is separated from the residue (skin, seeds) to avoid over-extraction from skins and seeds. Once fermentation ends, during the aging process with wood, the wine remained in stainless steel tanks before being bottled.

### VINIFICATION CELLAR

Viña El Rosal.

### UNCORK

Screw Cap.

### ALCOHOL PERCENTAGE

13% ABV.

### AGING

3 months with French oak staves.

### PREFER DRINKING TEMPERATURE

54°F-60°F.

### TASTING NOTES

A vibrant ruby-red Pinot Noir showcasing delicate violet hues and brilliant clarity. On the nose, it reveals bright red fruit aromas, such as cherry and raspberry, intertwined with subtle notes of black tea and warm spices. Medium-bodied and elegantly persistent, it offers a smooth, fresh palate, where juicy red berry flavors blend with soft vanilla undertones. The silky tannins linger gracefully, leaving a refined and pleasurable finish. Casablanca's cool coastal climate enhances the wine's natural acidity and complexity, making it an excellent choice to pair with light cheeses, roasted white meats, or baked fish.

### FOOD PAIRING

A Pinot Noir from Casablanca, Chile pairs beautifully with a variety of dishes, thanks to its bright acidity, silky texture, and delicate red fruit flavors. The cool coastal climate of the region enhances its freshness, making it an ideal match for grilled salmon, seared tuna, and baked white fish, where its lively acidity balances the richness of the seafood. For meat lovers, roast duck, herb-crusted pork, or turkey complement its smooth tannins and subtle spice. Soft cheeses like brie and camembert enhance its fruit-forward nature, while earthy vegetarian dishes such as mushroom risotto.



# Emilia Reserve



# Rose

# -2023-

D.O. Casablanca Valley, Chile

## Variety

Pinot Noir 100%

## Analysis

Alcohol	12.5% ABV
pH	3.24
Total acidity (tartaric acid)	6.11 g/l
Residual Sugar	2.87 g/l

## Winemaker

Ximena Klein

### VINEYARD

Its history begins in 1999, when American visionary, entrepreneur, and retired U.S. Marine colonel William Cole explored Argentina and Chile, looking for the best terroir for producing high-quality wine. After seeing the valley's potential, he planted the first vineyards and, a year later, built the impressive cellar. Today, the winery is recognized globally for consistently delivering quality and award-winning wines.

### SOIL

Sandy loam, granite, volcanic clay.

### PLANTATION YEAR

1999.

### CLIMATE

Cool climate with strong maritime influence due to its proximity to the Pacific Ocean. Morning fogs and moderate daytime temperatures promote slow, balanced grape ripening, preserving their distinctive natural acidity.

### HARVEST

Manual harvest the second half of March.

### VINIFICATION

The Whole grape clusters are gently pressed to extract the juice. As soon as the press starts pulling color from the skins, the process is stopped to keep the wine light and fresh. The juice is then chilled to settle naturally before fermentation begins with yeasts. After fermentation, a small amount of sulfite is added to prevent a second fermentation (called malolactic). the wine is then separated from the heavy sediment but kept on the fine lees, which adds smoothness and body to the final wine.

### VINIFICATION CELLAR

Viña El Rosal.

### UNCORK

Screw Cap.

### ALCOHOL PERCENTAGE

12.5% ABV.

### AGING

Unoaked.

### PREFER DRINKING TEMPERATURE

45°F-55°F.

### TASTING NOTES

A soft, pale pink rose with gentle rose-gold highlights, clear and bright in the glass. It opens with fresh aromas of strawberries and raspberries, lifted by a hint of citrus. Medium-bodied and well-balanced, the wine is smooth and refreshing on the palate, with a light touch of minerality. An excellent choice to enjoy as an appetizer with light cheeses or a spread of cured meats.

### FOOD PAIRING

Its refreshing character complements soft cheeses like chevre, brie, or camembert, creating a harmonious balance. For seafood lovers, options such as grilled shrimp, seared salmon, or sushi allow the wine's subtle red berry flavors to shine. Poultry dishes like roast chicken, turkey, or duck enhance its elegance, while roasted vegetables, ratatouille, or stuffed peppers provide a delightful contrast to its crisp profile. Light pasta dishes, especially creamy seafood pasta or tomato-based sauces, work wonderfully with its gentle acidity.

**SAMBULA IMPORTS**

EST 2022



# Emilia Reserve



# Chardonnay

-2024-

D.O. Casablanca Valley, Chile

## Variety

Chardonnay 100%

## Analysis

Alcohol	13.5% ABV
pH	3.32
Total acidity (tartaric acid)	5.51 g/l
Residual Sugar	2.53 g/l

## Winemaker

Ximena Klein

### VINEYARD

Its history begins in 1999, when American visionary, entrepreneur, and retired U.S. Marine colonel William Cole explored Argentina and Chile, looking for the best terroir for producing high-quality wine. After seeing the valley's potential, he planted the first vineyards and, a year later, built the impressive cellar. Today, the winery is recognized globally for consistently delivering quality and award-winning wines.

### SOIL

Sandy loam, granite, volcanic clay.

### PLANTATION YEAR

2020.

### CLIMATE

Cool climate with strong maritime influence due to its proximity to the Pacific Ocean. Morning fogs and moderate daytime temperatures promote slow, balanced grape ripening, preserving their distinctive natural acidity.

### HARVEST

Mechanical harvest the first half of April.

### VINIFICATION

The grapes are gently pressed in a way that protects their aromas. After chilling the juice to let solids settle naturally, yeast is added to start fermentation at a moderate temperature (around 54–57°F). This process takes about 15 days. Once fermentation is done, the wine is separated from the heavy sediment but kept on the fine lees for 2 to 3 months to add a bit more body and texture.

### VINIFICATION CELLAR

Viña El Rosal.

### UNCORK

Screw Cap.

### ALCOHOL PERCENTAGE

13.5% ABV.

### AGING

Unoaked.

### PREFER DRINKING TEMPERATURE

45°F-55°F.

### TASTING NOTES

On the nose expect aromas of green apple, lemon zest, and pear with hints of pineapple. On the palate the wine presents light to medium bodied, with flavors of crisp apple, lime, and a touch of melon. Finishing with a clean and refreshing minerality, its lively acidity gives the wine a bright and zesty mouth feel, making it drinkable and food friendly.

### FOOD PAIRING

The fresh, clean profile of the Emilia Chardonnay pairs well with a wide range of dishes; particularly those with bright and fresh flavors. It's ideal with seafood dishes such as oysters, grilled fish, and ceviche. The wine's acidity also complements salads with citrus dressings, grilled chicken, and light pasta dishes with lemon-based sauces. Additionally, it works well with soft cheeses like goat cheese or fresh mozzarella as the wine's acidity cuts through the creaminess of the cheeses.



# Emilia Reserve



# Sauvignon Blanc

## -2024-

D.O. Casablanca Valley, Chile

### Variety

Sauvignon Blanc 100%

### Analysis

Alcohol	13% ABV
pH	3.34
Total acidity (tartaric acid)	6.44 g/l
Residual Sugar	1.80 g/l

### Winemaker

Ximena Klein

#### VINEYARD

Its history begins in 1999, when American visionary, entrepreneur, and retired U.S. Marine colonel William Cole explored Argentina and Chile, looking for the best terroir for producing high-quality wine. After seeing the valley's potential, he planted the first vineyards and, a year later, built the impressive cellar. Today, the winery is recognized globally for consistently delivering quality and award-winning wines.

#### SOIL

Sandy loam, granite, volcanic clay.

#### PLANTATION YEAR

1999.

#### CLIMATE

Cool climate with strong maritime influence due to its proximity to the Pacific Ocean. Morning fogs and moderate daytime temperatures promote slow, balanced grape ripening, preserving their distinctive natural acidity.

#### HARVEST

Manual harvest the first half of April.

#### VINIFICATION

The grapes are gently pressed in a way that protects their delicate aromas. After chilling the juice to let solids settle naturally, selected yeasts are added to start fermentation at a cool temperature (around 50–54°F). This process takes about 15 days. Once fermentation is complete, the wine is separated from the heavy sediment but kept on the fine lees—tiny particles of yeast—for 2 to 3 months to add smoothness and a bit more body.

#### VINIFICATION CELLAR

Viña El Rosal.

#### UNCORK

Screw Cap.

#### ALCOHOL PERCENTAGE

13% ABV.

#### AGING

Unoaked.

#### PREFER DRINKING TEMPERATURE

45°F-55°F.

#### TASTING NOTES

The Emilia Sauvignon Blanc is a light to medium bodied wine with an alcohol content of 13%. On the nose, it offers intense aromas of citrus fruits such as lime and grapefruit alongside tropical notes of passionfruit with hints of freshly cut grass. The palate is refreshing and zesty with green apple, lemon flavors, and a distinct minerality. Its acidity is vibrant, reflecting its sharp and bright character.

#### FOOD PAIRING

The fresh and zesty nature of the Emilia Sauvignon Blanc makes it an excellent for pairing with lighter dishes. It pairs beautifully with seafood such as oysters, scallops, and grilled white fish. Its bright acidity also complements salads, goat cheese, and dishes with citrus or herb-based dressings. For vegetarian options it works well with dishes featuring asparagus, avocado, or a light pasta with lemon sauce.

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# Emilia Reserve



# Syrah -2018-

D.O. Casablanca Valley, Chile

## Variety

Syrah 100%

## Analysis

Alcohol	13% ABV
pH	4.62
Total acidity (tartaric acid)	5.51 g/l
Residual Sugar	2.87 g/l

## Winemaker

Ximena Klein

### VINEYARD

Its history begins in 1999, when American visionary, entrepreneur, and retired U.S. Marine colonel William Cole explored Argentina and Chile, looking for the best terroir for producing high-quality wine. After seeing the valley's potential, he planted the first vineyards and, a year later, built the impressive cellar. Today, the winery is recognized globally for consistently delivering quality and award-winning wines.

### SOIL

Sandy loam, granite, volcanic clay.

### PLANTATION YEAR

1999.

### CLIMATE

Cool climate with strong maritime influence due to its proximity to the Pacific Ocean. Morning fogs and moderate daytime temperatures promote slow, balanced grape ripening, preserving their distinctive natural acidity.

### HARVEST

Manual harvest the first half of April.

### VINIFICATION

The grapes are 100% destemmed and placed into stainless steel tanks. Selected yeasts are co-inoculated to initiate alcoholic fermentation, which lasts approximately one week. During this period, a pump-over regimen is carried out based on tasting. Once alcoholic fermentation is complete, malolactic fermentation begins with the help of lactic acid bacteria. Then it is aged in oak barrels.

### VINIFICATION CELLAR

Viña El Rosal.

### UNCORK

Natural Cork.

### ALCOHOL PERCENTAGE

13% ABV.

### AGING

6 months with French oak barrels.

### PREFER DRINKING TEMPERATURE

54°F-60°F.

### TASTING NOTES

The Emilia Syrah has an alcohol content of 13%, perfectly balancing acidity and tannins. Aromas include dark fruits such as blackberries and blueberries, with hints of violets and fresh herbs. On the palate it exhibits smooth and refined tannins, a vibrant acidity, and flavors of dark cherry, plum and black pepper with a touch of smoky earthiness. The finish is long and elegant with lingering notes of cocoa and tobacco.

### FOOD PAIRING

The Emilia Syrah's versatility makes it an ideal companion for a variety of dishes such as grilled meats, roast lamb, and rich vegetarian dishes like mushroom risotto. Its peppery undertones complement herb crusted meats while the wine's acidity balances the richness of fatty dishes such as duck or pork belly. It also works well with aged cheeses, like gouda or cheddar, which enhance the savory flavors of the wine.



# Emilia Reserve



# Cabernet Sauvignon

## -2021-

D.O. Colchagua Valley, Chile

### Variety

Cabernet Sauvignon 100%

### Analysis

Alcohol	13% ABV
pH	3.70
Total acidity (tartaric acid)	5.25 g/l
Residual Sugar	3.03 g/l

### Winemaker

Ximena Klein

#### VINEYARD

Its history begins in 1999, when American visionary, entrepreneur, and retired U.S. Marine colonel William Cole explored Argentina and Chile, looking for the best terroir for producing high-quality wine. After seeing the valley's potential, he planted the first vineyards and, a year later, built the impressive cellar. Today, the winery is recognized globally for consistently delivering quality and award-winning wines.

#### SOIL

Alluvial (granitic, and clay soils).

#### PLANTATION YEAR

1974.

#### CLIMATE

Mediterranean climate, with rainy winters and dry, hot summers. This allows for excellent grape health during the summer and full phenolic ripeness, resulting in outstanding color concentration and ripe tannins.

#### HARVEST

Manual harvest the first half of March.

#### VINIFICATION

The grapes are 100% destemmed and placed into stainless steel tanks. Selected yeasts are co-inoculated to initiate alcoholic fermentation, which lasts approximately one week. During this period, a pump-over regimen is carried out based on tasting. Once alcoholic fermentation is complete, malolactic fermentation begins with the help of lactic acid bacteria. Then it is aged in oak barrels.

#### VINIFICATION CELLAR

Viña El Rosal.

#### CORK

Natural Cork.

#### ALCOHOL PERCENTAGE

14.5% ABV.

#### AGING

Aged for 6 months French oak barrels.

#### PREFER DRINKING TEMPERATURE

54°F-60°F.

#### TASTING NOTES

The Emilia Cabernet Sauvignon has an alcohol content of 14.5%, providing a balance between its acidity and tannins. The wine exhibits rich aromas of blackcurrant, black cherry, and plum with secondary notes of tobacco, leather, and dark chocolate. The palate is full bodied, with firm, well-structured tannins and a long, smooth finish. The acidity is moderate, providing a freshness and balance to the ripe fruit flavors which also makes the wine favorably suited to aging.

#### FOOD PAIRING

This bold, structured wine pairs beautifully with hearty dishes. It complements grilled meats, especially steak and lamb, as well as rich, savory stews or roasted vegetables. The wine's tannins cut through the richness of fatty meats, while its fruitiness balances the savory flavors of game or beef. It also pairs well with aged cheeses like cheddar, gouda, or blue cheese.



# DON SEBASTIAN



# CABERNET SAUVIGNON

RUM BARREL AGED

-2024-

D.O. MAULE VALLEY, CHILE

## Variety

Cabernet Sauvignon 100%

## Analysis

Alcohol	13.5% ABV
pH	3.57
Total acidity (tartaric acid)	5.76 g/l
Residual Sugar	15.15 g/l

## Winemaker

Felipe Ortiz

### VINEYARD

Viña Casa Donoso was born in the 1960s, when Mrs. Lucia Donoso forged and developed this oenological project, building the first wine cellar. In 1989, it was acquired by a group of French wine lovers who saw unique potential in the terroir, and particularly in the Maule Valley. Thus, during the 90's, Casa Donoso began to professionalize and modernize the production and elaboration of wines.

### SOIL

Alluvial (granitic, and clay soils).

### PLANTATION YEAR

2018.

### CLIMATE

Mediterranean climate.

### HARVEST

Manual harvest the first half of April.

### VINIFICATION

Grapes processed by selection table, pre-fermentation maceration at 12°C (2-3 days), subsequently fermented in stainless steel tanks between 26 to 28°C with selected yeasts (7-10 days), then post-fermentation maceration to 22°C (5-7 days).

### VINIFICATION CELLAR

Viña Casa Donoso.

### CORK

Natural Cork.

### ALCOHOL PERCENTAGE

13.5 % ABV.

### AGING

40% of the wine for a period of 6 month In American barrels and 2 months in Rum barrels.

### PREFER DRINKING TEMPERATURE

64°F-68°F.

### TASTING NOTES

Cabernet Sauvignon aged in rum barrels offers a unique and intriguing profile, blending the bold structure of Cabernet with the rich, caramelized nuances of rum. Its deep ruby-red color is accompanied by aromas of blackberries, dark cherries, and plums, layered with hints of molasses, vanilla, and toasted oak from the rum barrel aging. Subtle notes of spice, cocoa, and dried fruit add complexity, creating a wine that is both intense and smooth. On the palate, this wine is full-bodied and velvety, with ripe dark fruit flavors intertwined with caramel, brown sugar, and a touch of spice. The aging process enhances its depth, bringing out smoky undertones and a lingering, slightly sweet finish.

### FOOD PAIRING

This Cabernet Sauvignon aged in rum barrels pairs beautifully with grilled red meats, such as beef, lamb, or pork, where its smoky and caramelized notes complement the charred flavors. Mature cheeses, like aged gouda or sharp cheddar, balance its richness. Barbecue dishes with smoky sauces, slow-cooked short ribs, or bourbon-glazed pork chops enhance its warm, spiced character. For a decadent finish, dark chocolate desserts or espresso-infused treats highlight its cocoa and molasses notes.

**SAMBULA IMPORTS**

EST 2022



# DON SEBASTIAN



## CABERNET SAUVIGNON

TEQUILA BARREL AGED

-2024-

D.O. MAULE VALLEY, CHILE

### Variety

Cabernet Sauvignon 100%

### Analysis

Alcohol	13.5% ABV
pH	3.45
Total acidity (tartaric acid)	5.48 g/l
Residual Sugar	14.21 g/l

### Winemaker

Felipe Ortiz

#### VINEYARD

Viña Casa Donoso was born in the 1960s, when Mrs. Lucia Donoso forged and developed this oenological project, building the first wine cellar. In 1989, it was acquired by a group of French wine lovers who saw unique potential in the terroir, and particularly in the Maule Valley. Thus, during the 90's, Casa Donoso began to professionalize and modernize the production and elaboration of wines.

#### SOIL

Alluvial (granitic, and clay soils).

#### PLANTATION YEAR

2018.

#### CLIMATE

Mediterranean Climate.

#### HARVEST

Manual harvest the first half of April.

#### VINIFICATION

Grapes processed by selection table, pre-fermentation maceration at 12°C (2-3 days), subsequently fermented in stainless steel tanks between 26 to 28°C with selected yeasts (7-10 days), then post-fermentation maceration to 22°C (5-7 days).

#### VINIFICATION CELLAR

Viña Casa Donoso.

#### CORK

Natural Cork.

#### ALCOHOL PERCENTAGE

13.5 % ABV.

#### AGING

40% of the wine for a period of 6 month in American barrels and 2 months in Tequila barrels.

#### PREFER DRINKING TEMPERATURE

64°F-68°F.

#### TASTING NOTES

Cabernet Sauvignon aged in tequila barrels offers a bold and unexpected fusion of flavors, blending the deep richness of Cabernet with the vibrant, earthy character of tequila. Its deep ruby-red color is accompanied by aromas of blackberries, dried cranberries, and dark cherries, layered with notes of leather, tobacco, and black pepper, reflecting the influence of the tequila barrel aging. Hints of lime zest and subtle smokiness add complexity, creating a wine that is both intense and intriguing. On the palate, this wine is full-bodied and structured, with ripe dark fruit flavors intertwined with herbal undertones, toasted oak, and a touch of agave sweetness. The aging process enhances its depth, bringing out spicy nuances and a lingering, slightly smoky finish.

#### FOOD PAIRING

This Cabernet Sauvignon aged in tequila barrels pairs beautifully with grilled meats, such as beef, lamb, or pork, where its smoky and peppery notes complement the charred flavors. Mature cheeses, like aged gouda or manchego, balance its richness. Mexican-inspired dishes, such as carne asada, mole, or chipotle-rubbed ribs, enhance its warm, spiced character. For a unique pairing, dark chocolate with chili or espresso-infused desserts highlight its cocoa and smoky notes, making for a bold and satisfying finish.

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EST 2022



# DON SEBASTIAN



## CABERNET SAUVIGNON BOURBON BARREL AGED

-2024-

D.O. MAULE VALLEY, CHILE

### Variety

Cabernet Sauvignon 100%

### Analysis

Alcohol	13.5% ABV
pH	3.56
Total acidity (tartaric acid)	5.54 g/l
Residual Sugar	14.76 g/l

### Winemaker

Felipe Ortiz

#### VINEYARD

Viña Casa Donoso was born in the 1960s, when Mrs. Lucia Donoso forged and developed this oenological project, building the first wine cellar. In 1989, it was acquired by a group of French wine lovers who saw unique potential in the terroir, and particularly in the Maule Valley. Thus, during the 90's, Casa Donoso began to professionalize and modernize the production and elaboration of wines.

#### SOIL

Alluvial (granitic, and clay soils).

#### PLANTATION YEAR

2018.

#### CLIMATE

Mediterranean Climate.

#### HARVEST

Manual harvest the first half of April.

#### VINIFICATION

Grapes processed by selection table, pre-fermentation maceration at 12°C (2-3 days), subsequently fermented in stainless steel tanks between 26 to 28°C with selected yeasts (7-10 days), then post-fermentation maceration to 22°C (5-7 days).

#### VINIFICATION CELLAR

Viña Casa Donoso.

#### CORK

Natural Cork.

#### ALCOHOL PERCENTAGE

13.5 % ABV.

#### AGING

40% of the wine for a period of 6 month In American barrels and 2 months in Bourbon barrels.

#### PREFER DRINKING TEMPERATURE

64°F-68°F.

#### TASTING NOTES

Cabernet Sauvignon aged in Bourbon barrels, offers a bold and distinctive profile. Its deep ruby-red color is accented by rich, dark reflections. On the nose, it reveals intense aromas of blackberries and ripe plums, layered with notes of dark chocolate, coffee, and caramel, imparted by the Bourbon barrel aging. Hints of vanilla and toasted oak add warmth and complexity. On the palate, this wine is full-bodied and velvety, with a smooth yet structured tannin profile. Flavors of black cherry, cassis, and baking spices intertwine with subtle bourbon influences, creating a rich and lingering finish.

#### FOOD PAIRING

It pairs beautifully with bold, flavorful dishes that complement its rich, oak-driven complexity. Grilled red meats such as beef, lamb, or pork are excellent choices, as their smoky, charred flavors enhance the wine's deep fruit notes and subtle bourbon sweetness. Mature cheeses, like aged cheddar or gouda, harmonize with its structured tannins, creating a balanced and indulgent pairing. For a more adventurous match, barbecue dishes with smoky sauces, slow-cooked short ribs, or even bourbon-glazed pork chops bring out the wine's caramel and vanilla undertones.

**SAMBULA IMPORTS**

EST 2022

# ABITO



# MALBEC

## -2022-

D.O. MAIPU VALLEY, ARGENTINA

### Variety

Malbec 100%

### Analysis

Alcohol	14.5% ABC
pH	3.65
Total acidity (tartaric acid)	5.48 g/l
Residual Sugar	1.82 g/l

### Winemaker

Sergion Montiel

#### VINEYARD

Finca Bautem, located in Barrancas within the Maipu Valley of Mendoza, Argentina, is known for producing premium wines and almonds. The region's proximity to the Mendoza River contributes to its unique terroir, characterized by sandy and stony soils ideal for viticulture. The climate is dry and temperate, with significant temperature variations between day and night, enhancing the grapes' concentration of flavors.

#### SOIL

Alluvial (granitic, rocky soils) thanks to its close proximity to the Mendoza River).

#### PLANTATION YEAR

2010.

#### CLIMATE

Mediterranean climate. During the ripening season, the temperature range can reach up to 73°F, which helps develop flavor and balance in the grapes.

#### HARVEST

Manual harvest the first half of March.

#### VINIFICATION

Begins with a cold soak for 48 hours to gently extract aromas and color. Then, the pump-over process during alcoholic fermentation begins, which lasts about 10 days. Fermentation takes place at temperatures between 79°F and 82°F. After that, continue with a post-fermentation maceration for 7 to 10 days to enhance structure and complexity, followed by gentle pressing.

#### VINIFICATION CELLAR

Viña Finca Bautem.

#### CORK

Agglomerate cork.

#### ALCOHOL PERCENTAGE

14.5% ABV.

#### AGING

The wine is aged in second- and third-use barrels for 8 to 10 months before bottling. Once bottled, it rests for 6 months before being released to the market.

#### PREFER DRINKING TEMPERATURE

54°F-60°F.

#### TASTING NOTES

On the nose expect intense aromas of ripe black fruits like plum, blackcurrant, and cherry, along with floral notes of violet - a signature characteristic of Malbec. On the palate the wine is rich and smooth with soft tannins, balanced acidity, and flavors of dark fruit, chocolate, and a hint of spice due to oak aging. The finish is long and persistent, with a pleasing balance between the fruit and subtle oak influences.

#### FOOD PAIRING

With its bold flavors and soft tannins, the Abito Malbec pairs exceptionally well with red meats, such as grilled steaks and lamb, which are staples of Argentinian cuisine. It also complements hearty dishes such as beef stew, roast pork, and game meats like venison. The wine's fruit forward profile and soft tannins also pair nicely with hard cheeses like aged cheddar or gouda. For a vegetarian option, it works well with grilled vegetables, mushroom based dishes, or rich, tomato based pasta.

**SAMBULA IMPORTS**

EST 2022

# ABITO



# CABERNET FRANC

## -2021-

D.O. MAIPU VALLEY, ARGENTINA

### Variety

Cabernet Franc 100%

### Analysis

Alcohol	14.8% ABV
pH	3.60
Total acidity (tartaric acid)	5.50 g/l
Residual Sugar	1.80 g/l

### Winemaker

Sergion Montiel

#### VINEYARD

Finca Bautem, located in Barrancas within the Maipu Valley of Mendoza, Argentina, is known for producing premium wines and almonds. The region's proximity to the Mendoza River contributes to its unique terroir, characterized by sandy and stony soils ideal for viticulture. The climate is dry and temperate, with significant temperature variations between day and night, enhancing the grapes' concentration of flavors.

#### SOIL

Alluvial (granitic, rocky soils) thanks to its close proximity to the Mendoza River.

#### PLANTATION YEAR

2010.

#### CLIMATE

Mediterranean climate. During the ripening season, the temperature range can reach up to 73°F, which helps develop flavor and balance in the grapes.

#### HARVEST

Manual harvest the second half of March.

#### VINIFICATION

The grapes are destemmed and placed into stainless steel tanks to begin fermentation. Gentle pump-overs are used throughout, along with two rack and return (a technique where juice is drained and poured back over the skins to improve extraction)—one early in fermentation and another when the wine reaches about 3 degrees Brix (sugar density scale). After fermentation, the wine stays in contact with the skins for another 7 to 10 days to build structure.

#### VINIFICATION CELLAR

Viña Finca Bautem.

#### CORK

Agglomerate Cork.

#### ALCOHOL PERCENTAGE

14.8 % ABV.

#### AGING

The wine is aged in second- and third-use barrels for 8 to 10 months, then bottled and rested for 6 more months before release to the market.

#### PREFER DRINKING TEMPERATURE

54°F-60°F.

#### TASTING NOTES

The Abito Cabernet Franc is a full-bodied wine with a balanced structure and smooth tannins. The nose is characterized by bright aromas of red berries such as raspberry and red currant, accompanied by herbal notes of green pepper, rosemary, and thyme. The palate reveals a mix of ripe red fruits, black pepper, and earthy undertones with a touch of minerality. Oak aging contributes hints of vanilla and cocoa rounding out the flavor profile. The wine's acidity is vibrant making it a refreshing, yet complex, wine with a long and elegant finish.

#### FOOD PAIRING

The versatility of the Abito Cabernet Franc makes it an excellent pair to a wide range of dishes. It pairs beautifully with grilled or roast meats such as pork, lamb, and beef, as well as poultry dishes like duck. The wine's herbal notes and balanced acidity also complement tomato-based dishes, vegetable stews, and roasted mushrooms. It also works well with mild cheeses such as gouda or brie, or with vegetarian dishes featuring herbs and spices.

**SAMBULA IMPORTS**

EST 2022

# ABITO



# PETIT VERDOT

## -2021-

D.O. MAIPU VALLEY, ARGENTINA

### Variety

Petit Verdot 100%

### Analysis

Alcohol	14.7% ABV
pH	3.68
Total acidity (tartaric acid)	5.78 g/l
Residual Sugar	2.14 g/l

### Winemaker

Sergion Montiel

#### VINEYARD

Finca Bautem, located in Barrancas within the Maipu Valley of Mendoza, Argentina, is known for producing premium wines and almonds. The region's proximity to the Mendoza River contributes to its unique terroir, characterized by sandy and stony soils ideal for viticulture. The climate is dry and temperate, with significant temperature variations between day and night, enhancing the grapes' concentration of flavors.

#### SOIL

Alluvial (granitic, rocky soils) thanks to its close proximity to the Mendoza River.

#### PLANTATION YEAR

2010.

#### CLIMATE

Mediterranean climate. During the ripening season, the temperature range can reach up to 73°F, which helps develop flavor and balance in the grapes.

#### HARVEST

Manual harvest the second half of March.

#### VINIFICATION

Vinification starts with a 4-day cold soak to gently extract color and aromas from the grapes. This is done using soft pump-overs. Then, alcoholic fermentation begins, and during the first phase, we focus on frequent pump-overs and rack-and-return techniques to enhance flavor and structure. As fermentation progresses and alcohol levels rise, we reduce movement to avoid extracting too many tannins. We typically do one or two pump-overs per day, adjusting based on taste and timing. After fermentation, the wine stays in contact with the skins for another 5 to 7 days to round out its texture.

#### VINIFICATION CELLAR

Viña Finca Bautem.

#### CORK

Agglomerate cork.

#### ALCOHOL PERCENTAGE

14.7 % ABV.

#### AGING

The wine is aged in second- and third-use barrels for 10 to 12 months. After bottling, it's stored for another 10 to 12 months before being released to the market.

#### PREFER DRINKING TEMPERATURE

54°F-60°F.

#### TASTING NOTES

The Abito Petit Verdot is a full bodied, deep, and inky purple wine. On the nose it offers intense aromas of dark fruits like blackberry, blueberry, and cherry, with floral undertones of violet. These primary aromas are complemented by secondary notes of black pepper, clove, and hints of mocha and vanilla due to oak aging. On the palate, the wine is rich and powerful with firm tannins, a well-structured body, and a long, persistent finish. The acidity provides a freshness and balance to the intense fruit flavors and robust tannins.

#### FOOD PAIRING

The bold structure and rich fruit flavors of the Abito Petit Verdot make it an excellent match for hearty dishes. It pairs particularly well with grilled meats such as steak, lamb, and pork, as well as rich stews and braised dishes. The firm tannins complement fatty and flavorful cuts of meat, while the wine's acidity and fruitiness balance the savory richness of these dishes. It also pairs well with aged cheeses, especially those with intense flavors like gouda or cheddar. For vegetarian options, it complements roasted vegetables, mushroom based dishes, and richly spiced foods.

**SAMBULA IMPORTS**

EST 2022

# ABITO

# ROSE -2024-

D.O. MENDOZA, ARGENTINA



## Varieties

Malbec 56%  
Cabernet franc 36%  
Syrah 8%

## Analysis

Alcohol	11.1% ABV
pH	3.45
Total acidity (tartaric acid)	5.55 g/l
Residual Sugar	1.80 g/l

## Winemaker

Sergion Montiel

### VINEYARD

Finca Bautem, located in Barrancas within the Maipu Valley of Mendoza, Argentina, is known for producing premium wines and almonds. The region's proximity to the Mendoza River contributes to its unique terroir, characterized by sandy and stony soils ideal for viticulture. The climate is dry and temperate, with significant temperature variations between day and night, enhancing the grapes' concentration of flavors.

### SOIL

Alluvial (granitic, rocky soils) thanks to its close proximity to the Mendoza River.

### PLANTATION YEAR

2010.

### CLIMATE

Mediterranean climate. During the ripening season, the temperature range can reach up to 73°F, which helps develop flavor and balance in the grapes.

### HARVEST

Manual harvest the first half of April.

### VINIFICATION

This Rosé is made by co-fermenting Malbec, Syrah, and Cabernet Franc. They're gently pressed, then the juices are clean before fermentation begins at a low temperature (below 59°F) to preserve as much aroma as possible. Malolactic fermentation is intentionally avoided to keep the wine fresh and vibrant. It's aged on fine lees for 4 to 5 months to add texture.

### VINIFICATION CELLAR

Vina Finca Bautem.

### UNCORK

Screw Cap.

### ALCOHOL PERCENTAGE

11.1% ABV.

### AGING

Aged for 4 months on fine lees to add body and smoothness to the wine.

### PREFER DRINKING TEMPERATURE

54°F-60°F.

### TASTING NOTES

The Abito Rose has a lovely pale salmon hue. On the nose it offers aromas of ripe red fruits such as strawberry, raspberry, and cherry, layered with floral notes of rose and violet. On the palate the wine is fresh and vibrant, with bright acidity balancing the rich fruit flavors. The co-fermentation of the grapes results in a smooth and integrated mouth feel, with the fine lees contributing to a long and elegant finish with lingering notes of spice and fruit.

### FOOD PAIRING

The Abito Rose is versatile and pairs wonderfully with a variety of dishes. It complements grilled seafood, roast chicken, or Mediterranean dishes such as vegetable paella and grilled vegetables. The wine's fresh acidity and complex profile make it a great match for charcuterie, light cheeses, and mildly spiced foods. It's equally enjoyable on its own as an aperitif.

**SAMBULA IMPORTS**

EST 2022

# BONOMO MONTIEL



## SPARKLING ROSE

-2024-

D.O. UCO VALLEY, ARGENTINA

### Varieties

Pinot Noir 90%  
Chardonnay 10%

### Analysis

Alcohol	12.2% ABV
pH	3.10
Total acidity (tartaric acid)	7.5 g/l
Residual Sugar	6.5 g/l

### Winemaker

Sergion Montiel

#### VINEYARD

Finca Bautem, located in Barrancas within the Maipu Valley of Mendoza, Argentina, is known for producing premium wines and almonds. The region's proximity to the Mendoza River contributes to its unique terroir, characterized by sandy and stony soils ideal for viticulture. The climate is dry and temperate, with significant temperature variations between day and night, enhancing the grapes' concentration of flavors.

#### SOIL

Alluvial (granitic, and clay soils).

#### PLANTATION YEAR

1945 & 2005.

#### CLIMATE

Mediterranean Climate.

#### HARVEST

Manual harvest the first half of April.

#### VINIFICATION

The grapes are gently pressed to obtain high-quality must. Fermentation takes place at temperatures below 59°F to preserve the wine's aromatic profile. Once the base wine is ready, it's sent to the facility for its second alcoholic fermentation in refrigerated stainless steel tanks. This method is known as Charmat Lungo or Long Charmat, as the wine remains in contact with its lees for no less than 4 months. The second fermentation is carried out at low temperatures to ensure finer, more delicate bubbles. The final product is elegant, with 5 to 6 grams per liter of residual sugar, and naturally balanced acidity.

#### VINIFICATION CELLAR

Viña Finca Bautem.

#### CORK

Agglomerate cork.

#### ALCOHOL PERCENTAGE

12.2% ABV.

#### AGING

Aged in fine lees for no less than 4 months.

#### PREFER DRINKING TEMPERATURE

45°F-55°F.

#### TASTING NOTES

On the nose the Bonomo Montiel Brut Nature reveals enticing aromas of red fruits like strawberries and raspberries; complemented by zesty citrus notes and delicate floral hints. The palate offers a refreshing and vibrant experience characterized by its minerality and lively acidity. The fine, persistent mousse adds a touch of elegance, leading to a long, crisp, and invigorating finish that lingers pleasantly.

#### FOOD PAIRING

This sparkling wine's versatility makes it an excellent choice for a variety of dishes. It pairs beautifully with seafood and oysters, enhancing their natural flavors with its crisp acidity. Light cheeses and charcuterie also complement the wine's profile, making it a perfect accompaniment to appetizers and casual gatherings. Its bright, clean character is well suited to both festive occasions and everyday enjoyment.

**SAMBULA IMPORTS**

EST 2022

**BONOMO  
MONTIEL**



**500ML**

**SAUVIGNON BLANC  
DULCE/SWEET  
-2024-**

D.O. UCO VALLEY, ARGENTINA

**Varieties**

Sauvignon Blanc 100%

**Analysis**

Alcohol	9.4% ABV
pH	3.20
Total acidity (tartaric acid)	7.43 g/l
Residual Sugar	47.0 g/l

**Winemaker**

Sergion Montiel

**VINEYARD**

Finca Bautem, located in Barrancas within the Maipu Valley of Mendoza, Argentina, is known for producing premium wines and almonds. The region's proximity to the Mendoza River contributes to its unique terroir, characterized by sandy and stony soils ideal for viticulture. The climate is dry and temperate, with significant temperature variations between day and night, enhancing the grapes' concentration of flavors.

**SOIL**

Alluvial, with patches of clay, silt, and small stones, along with some calcareous (Calcium carbonate) content.

**PLANTATION YEAR**

1990.

**CLIMATE**

Mediterranean Climate.

**HARVEST**

Manual harvest the first half of March.

**VINIFICATION**

The juice is protected from oxidation by working in an inert atmosphere, then gently pressed to extract the must used to make this wine. Fermentation takes place at cool temperatures—never exceeding 59°F—to preserve the wine's natural aromas. When the sugar level reaches around 60 grams per liter, fermentation is slowed down to retain a final residual sugar between 40 and 50 grams per liter, resulting in a wine with about 9% alcohol.

**VINIFICATION CELLAR**

Viña Finca Bautem.

**CORK**

Agglomerate cork.

**ALCOHOL PERCENTAGE**

9.4% ABV.

**AGING**

Aged on fine lees for 3 months to enhance texture and mouth feel.

**PREFER DRINKING TEMPERATURE**

45°F-55°F.

**TASTING NOTES**

The Bonomo Montiel Sauvignon Blanc Dulce presents aromas of tropical fruit, such as passion fruit and pineapple, along with citrus notes of lime and grapefruit. The palate is sweet but balanced by its lively acidity. Aging on the lees contributes a slightly creamy texture adding complexity without compromising the overall freshness. The finish is long and refreshing, with lingering fruity notes and a hint of minerality.

**FOOD PAIRING**

This sweet Sauvignon Blanc pairs beautifully with a variety of dishes. It is an excellent match for Asian cuisine, particularly dishes with sweet and spicy elements like Thai or Chinese. It complements light desserts such as fruit tarts and sorbet, as well as soft cheeses like brie or camembert. It also pairs well with salty appetizers like cured meats or smoked salmon for those looking for a contrast.

**SAMBULA IMPORTS**

EST 2022

# BLEND

# -2022-

D.O. MENDOZA, ARGENTINA

# CONEJO NEGRO

## Varieties

Malbec 60%  
Syrah 25%  
Bonarda 15%

## Analysis

Alcohol	13.5% ABV
pH	3.57
Total acidity (tartaric acid)	5.25 g/l
Residual Sugar	2.80 g/l

## Winemaker

Sergion Montiel



### VINEYARD

Finca Bautem, located in Barrancas within the Maipu Valley of Mendoza, Argentina, is known for producing premium wines and almonds. The region's proximity to the Mendoza River contributes to its unique terroir, characterized by sandy and stony soils ideal for viticulture. The climate is dry and temperate, with significant temperature variations between day and night, enhancing the grapes' concentration of flavors.

### SOIL

Alluvial (granitic, and clay soils).

### PLANTATION YEAR

2010.

### CLIMATE

Mediterranean Climate.

### HARVEST

Manual harvest the first half of April.

### VINIFICATION

Grapes are destemmed and gently crushed, followed by temperature-controlled fermentation in stainless steel tanks to highlight fruit purity and aromatic complexity. Each varietal is vinified separately to respect its structure. After fermentation, the wines undergo malolactic conversion for roundness, then are blended and aged for 6 months in stainless steel tanks. This approach preserves vibrant fruit expression and freshness, resulting in a wine that is elegant, balanced, and true to its varietal character.

### VINIFICATION CELLAR

Viña Finca Bautem.

### CORK

Agglomerate cork.

### ALCOHOL PERCENTAGE

13% ABV.

### AGING

Unoaked.

### PREFER DRINKING TEMPERATURE

54°F-60°F.

### TASTING NOTES

The Conejo Negro combines the best attributes of each grape variety to create a light bodied and balanced wine. Malbec contributes ripe plum, blackberry, and floral notes such as violet while Syrah adds spice, black pepper, and dark cherry to provide structure and a savory complexity. Bonarda enhances the wine's fruit forward profile with flavors of red currant, raspberry, and a touch of earthiness, creating a round, juicy palate.

### FOOD PAIRING

A blend of Malbec, Syrah, and Bonarda aged in stainless steel, this red blend pairs well with grilled meats, spiced dishes, blue cheese, mushrooms, game meats, and savory vegetarian options. Its fresh, fruit forward profile enhances its smoky, hearty, and rich flavors. Great with steak, barbecue, venison, falafel, or pasta with puttanesca sauce.

**SAMBULA IMPORTS**

EST 2022



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