

# SAMBULA IMPORTS

## WINES OF SOUTH AMERICA



200 Valencia Dr Ste 151  
Jacksonville NC 28546  
347-587-9467



Pour yourself a glass and  
get ready to unwind.





# ABOUT SAMBULA IMPORTS.

Your gateway to the exquisite flavors and rich traditions of Chilean and Argentinian wines. We are proud to introduce you to our passionate journey, bringing the finest wines from the renowned vineyards of Chile and Argentina to discerning palates around the United States.

## - How did Sambula Imports get started?

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

## - Why Sambula Imports?

Whether you are a connoisseur or an adventurous wine enthusiast, Sambula Imports offers a diverse range of reds, whites, rosés, and sparkling wines to captivate your palate. Discover the bold and complex Cabernet Sauvignons, the vibrant and aromatic Sauvignon Blancs, and the luscious and velvety Carmeneres that have become the signatures of Chilean winemaking.

## - How do we select our wines?

From the stunning vineyards nestled in the valleys of Colchagua, Casablanca, Maipo, and Maule, we carefully select wines that represent the best of Chilean winemaking. Our team considers every aspect, from traditional winemaking techniques to innovative approaches, ensuring that each bottle carries the character, elegance, and spirit of the Chilean terroir.



Signed

*ZACARIAS SAMBULA JR*

A map of South America is shown in white against a gray background. The country of Chile is highlighted with a thick red border. The word "Chile" is written in a black, cursive script, oriented vertically along the left side of the red border.

Chile

*Chile, South America's great land for wine.*

- From regions with more than 450 years of winemaking history.
- Between the Pacific Ocean and the Andes Mountains.
- Between the driest desert in the world and Antarctica.
- Due to these natural barriers, Chile is a disease-free country.
- 145,000 hectares of vineyards planted in mediterranean climate regions.

# EMILIA

CARMENERE 2019

## GRAPE

Carmenere 100%

## HARVEST INFORMATION

- Origin: Colchagua Valley
- Date: Second half of April
- Harvest Type: Manual harvest

## WINEMAKING

- Fermentation Period: 10 days
- Fermented in: Stainless Steel Tank
- Aging: 3 to 6 months in oak barrel

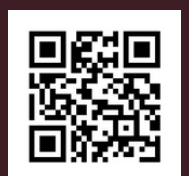
## TASTING NOTE

With an intense, bright, and deep red violet, this Carmenere presents notes of mature red fruit, blackberry, blackcurrant and subtle notes of vanilla on the nose.

On the palate it is spicy with soft and sweet tannins. Balanced acidity and medium to long persistence. Ideal to accompany pasta, lamb stew and red meat.

## ANALYSIS

- Alcohol: 13.5% (vol. /vol.)







# EMILIA

CABERNET SAUVIGNON

2021

## GRAPE

Cabernet Sauvignon 100%

## HARVEST INFORMATION

- Origin: Colchagua- Chile
- Date: First Half of March
- Harvest method: Manual harvest

## WINEMAKING

- Fermentation period: 10 days
- Fermented in: Stainless Steel Tanks
- Aging: 3 to 6 months in oak barrel

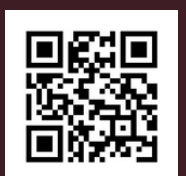
## TASTING NOTES

Deep ruby red in color with violet hints, notes of red fruit such as cherry and plum highlighted on the nose.

On the palate soft notes of strawberries appear, mixed with vanilla. Medium bodied and silky tannins, it is fresh, with great structure and medium persistence. Ideal to accompany pasta or grilled meats.

## ANALYSIS

- Alcohol: 14.5 % by volume





# EMILIA

SYRAH 2018

## GRAPE

Syrah 100%

## HARVEST INFORMATION

- Origin: Casablanca - Chile
- Date: First half of April
- Harvest method: Manual harvest

## WINEMAKING

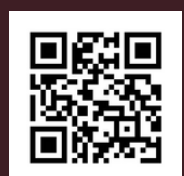
- Fermentation period: 10 days
- Fermented in: Stainless Steel Tanks
- Aging: 3 to 6 months in oak barrel

## TASTING NOTES

This Syrah has a cherry intense red color. On the nose black fruit and very spicy clove notes stand out. Full body and high persistence with present but velvety tannins. It is fresh and pleasant. Ideal to match mature and strong cheeses as well as dishes made with game meats.

## ANALYSIS

- Alcohol: 13 % by volume







# EMILIA

CHARDONNAY 2022

## GRAPE

Chardonnay 100%

## HARVEST INFORMATION

- Origin: Casablanca - Chile
- Date: First half of April
- Harvest method: Mechanical harvest

## WINEMAKING

- Fermentation period: 12 days
- Fermented in: Stainless Steel Tanks
- Aging: No oak barrel aging

## TASTING NOTES

Golden yellow wine, bright and translucent. On the nose, aromas of white fruits, tropical citrus and slight floral notes. Medium body and persistence, fresh and refreshing.

On the palate it is smooth with pleasant acidity. Ideal to accompany with seafood, salads, or soft cheeses.

## ANALYSIS

- Alcohol: 13 % by volume



@SAMBULAIMPORTS







# EMILIA

Sauvignon Blanc 2021

## GRAPE

Sauvignon Blanc 100%

## HARVEST INFORMATION

- Origin: Casablanca Valley- Chile
- Date: First half of April
- Harvest method: Manual harvest

## WINEMAKING

- Fermentation period: 15 days
- Fermented in: Stainless Steel Tanks
- Aging: No oak barrel aging.

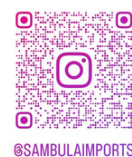
## TASTING NOTES

Pale greenish yellow with silver hints. On the nose, its citric profile stands out, with aromas of lime and grapefruit and notes of passion fruit.

Medium persistence body, it is fresh and juicy, with soft herbal and mineral notes. Ideal to accompany white meat, salads, and seafood.

## ANALYSIS

- Alcohol: 13% by volume.



@SAMBULAIMPORTS







Argentina

*Akito:*

**Barrancas, Maipu, Mendoza**

- The area is characterized by a sandy and stony soil, of alluvial/flood origin, with very good drainage, quite homogeneous in its composition.

*Bonoma Montiel:*

**Valle de Uco, Mendoza**

- The area is characterized by a combination of high elevation, alluvial/flood soils, irrigation sourced from the Andes Mountains, a long growing season with over 250 sunny days a year, little rain and vast temperatures differences between day and night.



ABITO



MALBEC



100%

Malbec



#### Origin

Barrancas, Maipú, Mendoza. It is an area with soils of alluvial origin on the margin of the Mendoza River. It is a very benefited area because of its natural drainage. Its temperatures and microclimate are very favorable for the excellent maturity of the grapes.

#### Notes

This Malbec presents a great color intensity with deep red and black tones. On the nose, notes of black fruits such as figs and plums are present, which are intertwined with the aromas of chocolate and coffee provided by its aging in oak. On the palate, it has a sweet and elegant entry with a good pace that shows its personality.

#### Altitude

750m above sea level.

#### Vineyards

Finca Bautem  
Maipú | Barrancas

#### Aging

8 months of  
French oak barrels  
2nd use.



@SAMBULAIMPORTS





ABITO



## CABERNET FRANC



# 100%

Cabernet Franc



### Origin

Barrancas, Maipú, Mendoza. It is an area with soils of alluvial origin on the margin of the Mendoza River. It is a very benefited area because of its natural drainage. Its temperatures and microclimate are very favorable for the excellent maturity of the grapes.

### Altitude

750m above  
sea level.

### Vineyards

Finca Bautem  
Maipú | Barrancas

### Aging

8 months of  
French oak barrels  
2nd use.

### Notes

It is a wine that is characterized by its light appearance with strong red colors. On the nose, you'll notice hints of red and yellow pepper with black fruit scents. On the palate, the flavors are intense, and the tannins are smooth and sweet. Overall, it is a wine that has a noticeable presence.



@SAMBULAIMPORTS





ABITO



## PETIT VERDOT



# 100%

Petit Verdot



### Origin

Barrancas, Maipú, Mendoza. It is an area with soils of alluvial origin on the margin of the Mendoza River. It is a very benefited area because of its natural drainage. Its temperatures and microclimate are very favorable for the excellent maturity of the grapes.

### Notes

It is a wine that attracts because of its intense color, with red and black notes. The taste of the wine accurately represents the fruits and spices it is made from. On the palate, you can detect a combination of fruity flavors along with the complexity of black pepper and vanilla. Additionally, it has a mineral-like quality. Its characteristics are one of its main attributes.

### Altitude

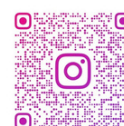
750m above  
sea level.

### Vineyards

Finca Bautem  
Maipú | Barrancas

### Aging

8 months of  
French oak barrels  
2nd use.



@SAMBULAIMPORTS



ABITO



## ROSÉ



**56%**

**Malbec**



**36%**

**Syrah**



**8%**

**Cabernet Franc**



### Origin

Barrancas, Maipú, Mendoza. It is an area with soils of alluvial origin on the margin of the Mendoza River. It is a very benefited area because of its natural drainage. Its temperatures and micro-climate are very favorable for the excellent maturity of the grapes.

### Notes

This wine is obtained from the co-fermentation between Malbec, Syrah, and Cabernet Franc. Harvested on the same day, thus enhancing the characteristics of each of these varieties that make up this great wine. It is designed from the vineyard to achieve an authentic, balanced rosé with wonderful natural freshness. Fruity expression and perfect varietal characteristics.

### Altitude

750m above sea level.

### Vineyards

Finca Bautem  
Maipú | Barrancas

### Aging

4 months on the fine grains to gain volume and softness.



@SAMBULAIMPORTS





# BONOMO MONTIEL

## SAUVIGNON BLANC Dulce

*Vineyard location*

LA CONSULTA, VALLE DE UCO

*Grapes*

100% SAUVIGNON BLANC

*Aging*

3 MONTHS ON FINE LENS IN  
STAINLESS STEEL TANK TO INCREASE  
THE BODY OF THE WINE

### TASTING NOTES

#### SIGHT

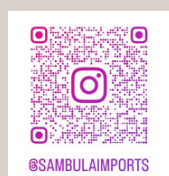
*Light yellow with intense greens*

#### NOSE

*High aromatic intensity with the presence of  
white fruits such as peach, pear, and wild  
notes  
typical of the varietal, such as rue and asparagus.*

#### MOUTH

*Good presence, fresh and fruity with acidity  
balanced with the natural sugar of the  
grape.*



@SAMBULIMPORTS



# BONOMO MONTIEL

PINOT NOIR / BRUT NATURE



*Vineyard location*  
ALTAMIRA, VALLE DE UCO

*Grapes*  
90% PINOT NOIR - 10% CHARDONNAY

*Aging*  
2 MONTHS IN WINE LEES

## TASTING NOTES

### SIGHT

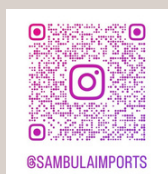
*Subtle and attractive salmon color.*

### NOSE

*Predominance of red, tropical fruits and toasted bread.*

### MOUTH

*Voluminous and distinguished, with the presence of light and elegant tannins.*





# CONEJO NEGRO

## BLEND

### *Grapes*

60% MALBEC / 25% SYRAH / 15% BONARDA

### *Aging*

6 MONTHS INOX TANKS

### *Aging potential*

2 YEARS

### TASTING NOTES



*This blend creates a complex and harmonious flavor profile. The wine is known for its rich and intense colors, ranging from deep red to purple. When you smell the wine, you may notice a mix of fruity aromas, such as berries and cherries, along with hints of spices like black pepper. When you taste it, the wine has a full-bodied and velvety texture, with flavors that can range from ripe fruits to earthy undertones. Overall, Conejo Negro Red blend offers a captivating and enjoyable experience for wine enthusiasts.*



@SAMBULAIMPORTS





---

Sambula Imports is a veteran-owned wine import company that offers quality wines with complexity and balance of flavors that a well-crafted wine can provide. The layers of aromas, ranging from fruity to earthy, can create a truly delightful sensory experience.

We appreciate the diversity that wine offers. With variations in grape varietals, regions, and winemaking techniques, wines can embody a myriad of characteristics. From light and crisp whites to rich and velvety reds, Sambula Imports offers options to suit different preferences and occasions.

We value your taste and uniqueness, so tell us what you like about our wines. Scan the QR codes below to follow, like, and comment.

We are excited to hear from you.



*Cheers!*





200 Valencia Dr Ste 151  
Jacksonville NC 28546  
347-587-9467