



# HOUSE OF TOWNEND

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## Santa Luz Carmenere Gran Reserva

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**Price** £13.99  
**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, purple-red wine with aromas of blueberries, damson plums, chocolate, and a touch of white pepper.

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**Tasting Notes:**

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

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Specification	
<b>Vinification</b>	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.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Chile
<b>Region</b>	Colchagua Valley
<b>Area</b>	Rapel
<b>Sub Area</b>	Colchagua
<b>Type</b>	Red Wine
<b>Grapes</b>	Carmenere
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2022
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Vinya Luis Felipe Edwards
<b>Producer Overview</b>	The history of Vinya 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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A very versatile wine but an especially great pairing with roasted lamb and Indian food.
<b>Press Comments</b>	Wine Merchant Top 100 2023, Highly Commended.