



Santa Rosa Chardonnay Reserva

Pale yellow color. On the nose aromas of ripe bananas and peaches. On the palate, round and elegant with fresh acidity and an agreeable finish. 100% Stainless steel.

Pairings: the natural choice for dishes as pasta with white sauce, mild chicken, fish or fresh green salads. Also fantastic with camembert cheese.

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Santa Rosa Chardonnay Reserva

Pale yellow with green hues. On the nose, fresh with aromas of honeydew melon. On the palate, great acidity with notes of mangos, kiwi and pink grapefruit. 100% in stainless steel tanks.

Pairings: This Sauvignon Blanc works beautifully with sautéed vegetables, fresh salads or soft cheeses. It is also wonderful with raw seafood.

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Santa Rosa Cabernet Sauvignon Reserva

Elegant aromas of red fruit and spices. With a round structure and nicely balanced on the palate. Notes of chocolate and black cherries. Good concentration, persistent while soft tannins lead to a good finish.

Pairings: This wine's best friend is red meat. Enjoy it with juicy beef, barbecued burgers or a rack of ribs, together with sautéed vegetables and mashed potatoes.

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Santa Rosa Carmenere Reserva

Ruby red color. Hints of tobacco, black and red fruits. Round on the palate, soft tannins and balanced acidity with sweet fruit, cherries a long finish

Pairings: This grape will accompany a surprisingly broad range of dishes from grilled chicken or turkey to Thai food and Turkish kebabs. If you are in the mood for dips, try it with fresh humus.

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Santa Rosa Merlot Reserva

Beautiful ruby color. Lively fruit aromas with notes of plum. On the palate, good body, fresh with nice, firm tannins. 20% aged in French oak barrels for 4 months; 80% in stainless steel tanks.

Pairings: Delicious with white meats such as chicken or turkey, it also goes very well with ostrich or pork cutlets.

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