



GL&M

Global liquors & more



488 NE 18Th Street,
Unit 1115, Miami, FL 33132



+1(305)464.3830 (US)
gerenciagloballiquors@gmail.com



“Global flavors
local cheers”



After 18 successful years in Colombia working with a variety of wine and spirits brands, we identified an exciting opportunity in 2023 to establish our presence in the United States. This expansion allows us to bring our top product lines to a new audience, supported by a fresh and dynamic strategy. Our services are built upon a deep understanding of the industry and strong partnerships with multinational companies, ensuring a solid foundation for success.

About us

We aspire to lead the importation of premium-quality products, consistently meeting the highest standards of excellence in both quality and service. Our unwavering commitment is to deliver outstanding products and ensure seamless logistics management for our valued clients.

At the heart of our operations are the principles and values that define us: respect, loyalty, responsibility, transparency, exceptional service, and fostering a positive work environment. We strive to remain competitive while ensuring stability in our business operations and resource management.

With an ambitious vision, we aim to become market leaders in the importation and distribution of exceptional wines and spirits, earning recognition and respect as trusted partners for major retailers. Additionally, we proudly produce and promote our own brands, which serve as a cornerstone of our success. These include Siglo XVII, crafted in Panama, and As de Corazones, a premium winery from Chile.



Mission



To expand our portfolio of premium wines and spirits, establishing ourselves as the foremost importers and distributors in the United States. We strive to represent top-tier brands while becoming market leaders in private-label beverages, prioritizing customer satisfaction and fostering sustainable growth.

In the near term, our focus is on strengthening our presence in retail sales and forging strategic partnerships with sub-distributors to fortify our company's position. We aim to gain recognition as innovators in private-label development across diverse distribution channels, delivering consistently high-quality products that drive market growth and success.

Currently establishing a presence in:



Bars



Hotels



Restaurants



Supermarkets

Vission



Imported wines





PUNTÍ FERRER

FINE WINES CHILE



Signature

CARMENERE
D.O. VALLE DE RAPEL

CLIMATE

Warm moderate climate with a Mediterranean-type rainfall regime, marked by large thermal amplitudes between day and night. Annual rainfall averages 600 mm, concentrated during the winter months.

VITICULTURE

Vineyard age: 10 years

Conduction system: Trellis

Yield: 12 Tons / Ha

Harvest type: Mechanical harvest in the second half of April.

Location: Rancagua

VINIFICATION

Fermentation: Initiated by selected yeasts.

Fermentation is carried out at controlled temperatures between 25 - 28°C.

Extraction: Traditional pumping respecting the characteristics of the fruit.

TASTING NOTE

Visual: Deep red color with violet hues.

Nose: On the nose it has black fruit aromas with hints of pepper and spice.

Palate: Smooth, medium-bodied and well-balanced.

Food Pairing: Risotto, paella, mature cheeses, lightly seasoned red meats.

Service T°: 17 - 18°C



PF
PUNTÍ FERRER
FINE WINES CHILE

Signature

CABERNET SAUVIGNON
D.O. VALLE DE RAPEL

CLIMATE

Warm moderate climate with a Mediterranean-type rainfall regime, marked by large thermal amplitudes between day and night. Annual rainfall averages 600 mm, concentrated during the winter months.

VITICULTURE

Vineyard age: 10 years

Conduction system: Trellis

Yield: 12 Tons / Ha

Harvest type: Mechanical harvest in the second half of April.

Location: Rosario – Rengo.

VINIFICATION

Fermentation: Initiated by selected yeasts.

Fermentation is carried out at controlled temperatures between 25 - 28°C.

Extraction: Traditional pumping respecting the characteristics of the fruit.

TASTING NOTE

Visual: Ruby color, brilliant with red hues.

Nose: Expressive nose, with notes of red fruits and subtle hints of eucalyptus.

Palate: Pleasant and lively on the palate, medium body with melted tannins on the finish.

Food pairing: Red meats, mature cheeses, pasta.

Service T°: 17 - 18°C



Signature

SAUVIGNON BLANC
D.O. VALLE DE RAPEL

CLIMATE

Warm temperate climate with a Mediterranean-type rainfall regime, marked by large thermal amplitudes between day and night. Annual rainfall averages 600 mm, concentrated during the winter months.

VITICULTURE

Vineyard age: 10 years

Training system: Trellis

Yield: 12 Tons / Ha

Harvest: Manual harvest in the second week of February.

Location: Rosario – Rengo.

VINIFICATION

Fermentation: Initiated by selected yeasts.

Fermentation is carried out at controlled temperatures between 13 - 14°C.

Maceration: A short maceration is made in press at 10°C for 4 hours.

TASTING NOTES

Visual: Bright pale yellow with green hues.

Nose: Tropical fruit aromas, with mineral and citrus touches.

Palate: Entrance on the palate with a pleasant acidity, light bodied with a very fresh finish.

Food Pairing: Vegetable appetizers, seafood, goat cheese and pasta.y pastas.

Service T°: 10 - 12°C



CLIMATE

Warm moderate climate with a Mediterranean-type rainfall regime, marked by large thermal amplitudes between day and night. Annual rainfall averages 600 mm, concentrated during the winter months.

VITICULTURE

Vineyard age: 10 years

Conduction system: Trellis

Yield: 12 Tons / Ha

Harvest type: Mechanical harvest in the second half of March.

Location: Rosario – Rengo.

VINIFICATION

Fermentation: Initiated by selected yeasts.

Fermentation is carried out at controlled temperatures between 25 - 28°C.

Extraction: Traditional pumping respecting the characteristics of the fruit.

TASTING NOTE

Visual: Intense red color, bright with pinkish reflections.

Nose: Very fruity nose, with hints of blueberry and cassis.

Palate: Pleasant and lively entry, light-bodied with soft tannins at the end of the mouth.

Food pairing: Soft cheeses, pasta, white meats.

Serving temperature: 17 - 18°C





Key

Grand Reserve Cabernet Sauvignon

La fruta usada para producir este vino es cosechada en nuestros propios viñedos ubicados en el valle de Cachapoal Andes, en el gran Valle de Rapel. Estas plantas se desarrollan en el lado más cálido del Valle, en un clima Mediterráneo único, que le da a nuestro vino el tiempo deseado de maduración.

Los vinos de la línea Key son la llave de entrada para experimentar los vinos de Viña Valle Secreto, donde se producen ediciones limitadas únicas.

VARIEDAD: 100% Cabernet Sauvignon.

DENOMINACIÓN DE ORIGEN: Cachapoal Andes.

ALCOHOL: 14,5% AlcVol

TIPO DE COSECHA: Recolectión manual.

SUELO: Arcilloso aluvial pedregoso.

CLIMA: Mediterráneo Semi Árido.

NOTA DE CATA

Color: brillante rojo rubí.

Aroma: Frutos rojos y negros, algo de chocolate y café, también notas elegantes de grafito.

Boca: Muy elegante, con buen cuerpo, taninos marcados y de largo final.

GUARDA: entre 4 y 6 meses en barricas de roble francés de segundo y tercer uso.

MARIDAJE: pastas y carnes blancas.

Consumir preferentemente entre 15 a 18° C.



Own
brands







SIGLO XVI PREMIUM is a rum name that evokes sugarcane and its derivatives. It arrived in the New World aboard the ships of Admiral Christopher Columbus's second voyage, forever marking the destiny and history of humanity in general, and rum in particular. This rum is inspired by the era of the 16th century, and its power, exquisiteness, and excellence are intrinsically tied to an unwavering commitment to quality and a passion for creating a beverage that embodies the grandeur of a bygone era and transcends time.

The first traces of what would become rum emerged in the 16th century. In the Caribbean, plantations flourished, and with them, the need to make use of sugarcane. The combination of carefully selected ingredients and meticulously perfected distillation techniques resulted in an exceptional rum.

To create SIGLO XVI PREMIUM, we rely on one of the world's finest master rum makers, Don Pancho. This rum is aged in old American oak barrels previously used for bourbon, giving it a distinctive and exceptional flavor in every bottle.



*As de
Crazones*

**12 MONTHS IN FRENCH
OAK AND AMERICAN
OAK BARRELS**

*As de
Cazones*



As de Razones

CABERNET SAUVIGNON

D.O. RAPEL VALLEY 2023

CLIMATE

Warm moderate climate with a Mediterranean-type rainfall regime, marked by large thermal amplitudes between day and night. Annual rainfall averages 600 mm, concentrated during the winter months.

VITICULTURE

Vineyard age: 10 years

Training system: Trellis

Yield: 12 Tons / Ha

Harvest: Mechanical harvest in the second half of April.

VINIFICATION

Fermentation: Initiated by selected yeasts. Fermentation is carried out at controlled temperatures between 25 - 28°C.

Extraction: Traditional pumping respecting the characteristics of the fruit.

TASTING NOTES

Ruby red color with violet hues. Prominent aromas of black fruits perfectly combined with spicy notes like black pepper and ripe red bell pepper. On the palate it is pleasant and fruity, with a light body. Great to pair with pasta, red meats, legumes, stews.



**12 MONTHS IN FRENCH
OAK AND AMERICAN
OAK BARRELS**



As de Razones

MERLOT

D.O. VALLE RAPEL 2024

CLIMA

Clima templado cálido con un régimen de precipitaciones de tipo mediterráneo, marcado por grandes amplitudes térmicas entre el día y la noche. Las precipitaciones anuales alcanzan una media de 600 mm, concentradas durante los meses de invierno.

VITICULTURA

Edad del viñedo: 10 años

Sistema de conducción: Espaldera

Rendimiento: 12 Toneladas / Ha

Cosecha: Mecánica en la segunda quincena de Marzo.

VINIFICACIÓN

Fermentación: Iniciada por levaduras seleccionadas. La fermentación se lleva a cabo a temperaturas controladas entre 25 y 28 °C.

Extracción: Bombeo tradicional respetando las características de la fruta.

NOTA DE CATA

Color rojo rubí con reflejos violáceos. Aromas prominentes de frutos rojos maduros en perfecta combinación con especias. En boca, este vino es amable y afrutado, con un cuerpo ligero, lo que lo hace muy fácil de beber. Ideal para acompañar pastas, carnes rojas, legumbres, guisos.



**12 MESES EN BARRICAS
DE ROBLE FRANCÉS Y
AMERICANO**



As de Razones

SAUVIGNON BLANC

D.O. RAPEL VALLEY 2024

CLIMATE

Warm moderate climate with a Mediterranean-type rainfall regime, marked by large thermal amplitudes between day and night. Annual rainfall averages 600 mm, concentrated during the winter months.

VITICULTURE

Vineyard age: 10 years

Training system: Trellis

Yield: 12 Tons / Ha

Harvest: Manual harvest in the second week of February.

VINIFICATION

Fermentation: Initiated by selected yeasts. Fermentation is carried out at controlled temperatures between 13 - 14°C.

Maceration: A short maceration is made in press at 10°C for 4 hours.

TASTING NOTES

Straw yellow color with greenish hues. Aromas of citrus fruits like lime in perfect combination with green notes such as tomato sprouts. On the palate, this wine is fresh and fruity, with a light body and exquisite acidity, making it very easy to drink. Great to pair with green salads, white fish ceviches, and seafood.



**12 MONTHS IN FRENCH
OAK AND AMERICAN
OAK BARRELS**



Business opportunity



United States: A Market of Opportunities for Premium Imported Wines

The United States has been importing significant quantities of premium wines from around the world to meet growing demand, establishing itself as a key market for countless winemakers.

Innovations in wine products and diverse flavors offer substantial opportunities for the imported wine market in the United States.

Over the past year, we have invoiced more than 5,880 bottles of wine. With 33 million hectoliters consumed annually, the United States is the largest wine-consuming country in the world, followed by France (25.2 million hectoliters) and Italy (24.2 million hectoliters).

The ongoing growth in high-quality wine imports is expected to cater to the strong consumer demand and further drive the U.S. wine market in the near future.



We Transform Your Brand Into a Unique Experience
We specialize in turning your brand into a distinctive experience through exceptional wines. By creating exclusive private labels, we empower our clients with a significant competitive advantage, allowing them to manage their margins effectively.

Our team handles the entire branding process, including design, labeling, and ensuring compliance with all legal requirements and permits in the U.S.

We proudly developed our premium rum, Ron Siglo XVI Premium 19 Years, and a distinguished line of varietal wines under the brand As de Corazones.



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