

Since  1875

SANTA CAROLINA[®]

— CHILE —

RESERVA

CARMENÈRE 2008

Valley and Vineyards

Reserva Carmenere grapes originate from our exceptional vineyards based in the Rapel Valley, about 180 kilometres to the south of Santiago. The geographic diversity of the region and the benefits of a stony soil, as well as the proximity of the Cachapoal River, ensure the production of healthy fruit with high concentration. Harvest, at the beginning of May, is carried out by hand and the care in the vineyard and during harvest are vital in obtaining this ripe and concentrated Carmenère with great deep flavour.

Fermentation and ageing

The must is fermented at a temperature between 64°F and 66°F in stainless steel tanks with selected yeasts. After fermentation the maceration takes place at 64°F for 20 days in order to extract a wide range of aromas, more colour and optimum tannins. Malolactic fermentation occurs at 68°F while the wine ages for 9 months in one and two year old French and American oak barrels.

Tasting Notes

Intense bluish red in color. The fruity, elegant nose surprises with notes of ripe Figs and mild tobacco. Seductively well rounded tannins lead to a long and pleasing finish.

Food pairings suggestions

Pasta, Mediterranean cuisine, soft cheeses, white and red meat.
Serve at a temperature of 64°F to 66°F.

Ageing potential

4 to 5 years

Technical Information

Winemaker: Andrés Caballero
Variety: 100% Carmenere
Appellation: Rapel Valley.
Alcohol: 14,5%

