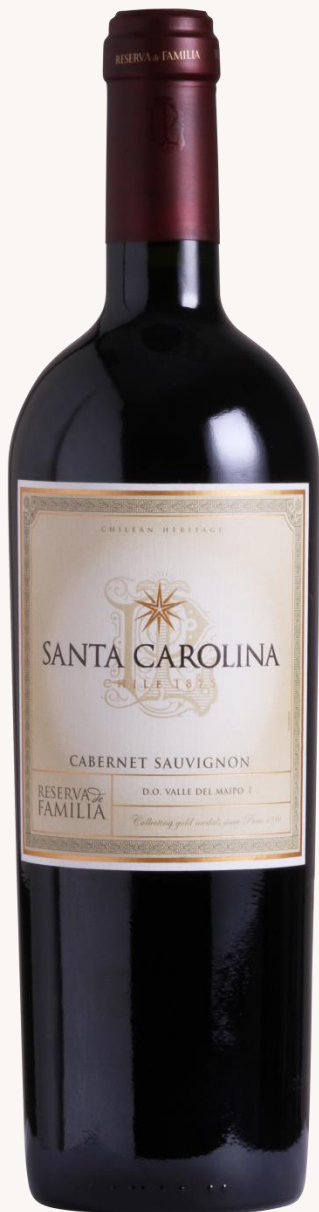



SANTA CAROLINA
CHILE 1873

RESERVA *de*
FAMILIA



“Reserva de Familia” are wines that look for elegance and complexity, concentration and typicity. More than 140 years of Tradition and Heritage, in a single and refine wine.

CABERNET SAUVIGNON 2014

Appellation: Maipo Valley

The Maipo Region stretches eastwards from Santiago to the Andes and westwards to the coast to form three distinct sectors of the Maipo Valley: Alto Maipo, Central Maipo and Coastal Maipo. These wines come from Alto Maipo sector, on the piedmont of the Andes Range. Our vineyards are situated in the North bank of the river, in the last remaining agricultural lands of the Mariscal area. Deep sandy alluvial soils, combined with the cooling mountain breezes that descend every night from the Andes peaks, result in wines with silky tannin, elegance and concentration.

Winemaking

- Precision Agriculture: lots are identify and managed upon soil type, variety and clone, age of the vines. Harvest and vinification follows the same criteria.
- Hand-picked grapes.
- Double sorting table (clusters and berries).
- 5 days of cold soak. Up to 30 days of total maceration.
- Traditional fermentation, selected yeasts.
- 15 months of barrel ageing, 6 months of bottle ageing before release.

Tasting Note

Color: ruby in evolution.

Aromas: intense notes of wild berries, cassis and sarsaparilla are combined with delicate hints of cedar and tobacco.

Palate: smooth entry wine that fills the mouth with firm, fine-grained tannins. notes of cherries and red currants combined with cedar and nutmeg give way to a long and persistent finish.

Ageing Potential

Between 5 and 8 years

Food Serving Suggestions

Grilled beef, roasted lamb shanks.

Serve at a temperature of 18° C / 64° F

Winemaker: Alejandro Wedeles