


SANTA CAROLINA
CHILE 1875

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 2015

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).
- The blend contains 5% of Cabernet Franc who gives the wine elegance and complexity.
- 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: Bright ruby red.

Aromas: Lush notes of red fruits, prunes, black currant, and blackberry jam followed by a subtle notion of nutmeg.

Palate: Sweet and structured tannin. Elegant and persistent finish gently touched by caramel and butterscotch.

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