


SANTA CAROLINA
CHILE 1875

RESERVA *de*
FAMILIA



“Reserva de Familia” are wines that look for elegance and complexity, concentration and typicity. 135 years of Tradition and Heritage, in a single and refine wine.

CABERNET SAUVIGNON 2012

Appellation: Maipo Valley

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

- Hand-picked grapes from block 3 to 8 from El Olmo estate in the Mariscal area on April 15, 2011.
- Yield of 6 tons per hectare.
- Double sorting table (clusters and berries).
- 5 days of cold fermentation. Up to 40 days of total maceration.
- Traditional fermentation, selected yeasts.
- Use of barrels of Burgundy and Bordeaux origin
- 15 months of barrel ageing, 6 months of bottle ageing before release.

Tasting Note

Color black cherry

Aromas: classic notes of cassis, fig, cedar, vanilla and bitter chocolate mixed with violet floral notes and hints of black cherry, plum and sandalwood.

Palate: is a complex and balanced wine with great concentration of red fruits on the palate and fine grained tannin structure characteristic from Maipo Valley. It has an elegant, long finish.

Ageing Potential

Between 8 and 10 years

Food Serving Suggestions

Beef with sautéed onions, roasted lamb shanks.
Serve at a temperature of 18° C / 64° F

Winemakers: Alejandro Wedeles