


SANTA CAROLINA
CHILE 1875

RESERVA *de*
FAMILIA



“Reserva de Familia” are wines that look for elegance and complexity, concentration and typicity. 141 years of Tradition and Heritage, in a single and refine wine.

CHARDONNAY 2014

Appellation: Limari Valley

This valley located in the north of Chile stretches from the Andes foothills on the east to the Pacific Ocean on the west. With low precipitation, its semi-arid climate is influenced by the marine breeze that blows from the ocean, which leads to dry springs and summers, and large daytime-night time temperature differentials, particularly during summer. Its granite and clay soil is ideal for white varieties like Chardonnay.

Vinification

- 90% of the grapes used in this Chardonnay are sourced from the Limari valley, while the remaining 10% is sourced from the Leyda valley.
- The wine is fermented in 500-liter oak barrels.
- 90% of the wine is fermented in French oak barrels and 10% is fermented in 300-liter stainless steel tanks to preserve the freshness and fruit. Fermentation is followed by 12 months of lees management to add complexity and texture to the wine and 6 months of cellaring prior to distribution.

Tasting Notes

Color: Golden yellow.

Aromas: Elegant citrus fruit notes like mandarin orange that blend with delicate hints of hazelnut.

Palate: A fresh wine with buttery attack, great complexity, and ample mouthfeel. Mineral and citrusy notes followed by a long, persistent finish.

Aging potential

6 to 8 years.

Food Pairing

Grilled Chilean seabass or smoked trout.

Winemaker: Alejandro Wedeles