


SANTA CAROLINA
CHILE 1875

**RESERVA *de*
FAMILIA**



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

PINOT NOIR 2014

Appellation: *Leyda Valley*

The grapes used in this Pinot Noir are sourced from selected vineyards in Leyda Valley, where the cool breeze from the Pacific Ocean manages to curb the dry climate of this winemaking region. Distant only 5 km from the ocean, the hills of this valley stretch from the Coastal Mountain Range towards the west, encircling an area that offers unique conditions for winegrowing. Cool temperatures and extended ripening periods make this area the ideal spot for the production of cool-climate varieties.

Vinification

- Grapes are handpicked
- Double sorting table: the first one is used to sort bunches and the second is to sort berries and to discard any extraneous vegetable material
- 100% of the wine is fermented in open tanks with pumping over
- 100% of the wine is aged in French oak barrels specifically chosen for Pinot Noir. 15% of the barrels are new
- 40% of the wine undergoes malolactic fermentation in French oak barrels
- Components are aged for 12 months in French oak barrels. The final blend is assembled a year later and allowed to mature for a couple of months before bottling

Tasting Note

Color: Bright, intense cherry red

Aromas: Powerful notes of wild berries, sarsaparilla, and gooseberries combined with hints of tobacco, incense, and saffron

Palate: Very complex attack brimming with fine spice and wild berry flavors. Good structure and high-quality tannins that lead to a pleasant, persistent finish.

Aging potential

5 to 8 years

Pairing Suggestion

A perfect match for grilled tuna or salmon.

Winemaker: *Alejandro Wedeles*