

LUIS PEREIRA



Luis Pereira 2012

Vineyards

- **Location:** 70-year old vines, on average, situated in different areas of the Central valley in Chile.
- **Soil Type:** Soil types vary depending on location and range from sandy-loam soil with thin layers of clay to clay-loam.
- **Climate:** Mediterranean. Summers are hot and dry, with low rainfall. Winters are colder and often rainy.
- **Harvest Date:** March 12-20, 2012, approximately one month earlier than the current traditional harvests.
- **Yield:** 6 tons/ha

Vinification

- Grapes are handpicked and the pre-fermenting agent is prepared 14 days in advance with native yeasts obtained from the different vineyards.
- Fermentation follows the traditional style, with open pumping over operations and without adding acids.
- Maceration is short and consistent with the old Santa Carolina recipe before starting the 1-year aging process in old barrels.
- Then the different lots are defined and the wine base is prepared, which will age for one more year in French oak casks.

Tasting Note:

Color: Intense cherry red.

Aromas: Delicate red fruit aromas like sarsaparilla, sour cherry, and ripe blackberries, accented by notes pomegranate. Hints of violet and plum against a backdrop of spices like nutmeg.

Palate: This wine of medium structure greets the palate with great finesse; the smooth, silky tannins blend harmoniously with notes of red pepper, blonde tobacco, and nutmeg, leading to a long-lasting and fresh finish. Decant 2 hours before serving. Best served at 16°C.

Technical Data

Varieties: 90% Cabernet Sauvignon, 5% Cabernet Franc, 2% Malbec, 3% other varieties.

D.O.: Chile

Alcohol content: 12.8°