

PHILOSOPHY

Herencia is Santa Carolina's icon wine, a Carmenère born in two of Chile's best terroirs for this variety: Peumo and Los Lingues. With each vintage, Herencia delivers an enological concept and style that seeks to offer a renewed and elegant Carmenère characterized by its great distinction and personality. Tradition, innovation and passion are main features of this icon with more than 140 years of history.

TERROIR

The grapes that give life to Herencia's third vintage are sourced from two of Chile's leading winegrowing regions: Peumo in the Cachapoal Valley and Los Lingues in the Colchagua Valley. In our Rinconada and Los Lingues estates, utmost care is exercised to ensure each grape reaches the optimum ripeness to produce a powerful, elegant and concentrated wine.

VINIFICATION

Some bunches were gently crushed and others were left whole before undergoing cold maceration for one week at 10°C. Subsequently, a proportion underwent fermentation with native yeasts while the lots with higher sugar content were inoculated with selected yeasts. Fermentation, under controlled temperatures, lasted two weeks and took place in small tanks of stainless steel. After fermentation the wine was gently pressed and racked to new french oak barrels where malolactic fermentation occurred.

TASTING NOTE

This Carmenère is a true reflection of the Peumo terroir, with a touch of the characteristic fruity notes from Los Lingues. Herencia 2011 features a beautiful ruby red color in the making and a nose that opens up into a complex bouquet of aromas accented by hints of black plum, cassis and currants mixed with notes of coffee, nutmeg, and blond tobacco in the background. On the palate, an elegant attack with great concentration of fruit highlights the superb balance of silky tannins and elegant acidity that strengthens the depth and persistence of the wine.

TECHNICAL DATA

Varieties: 85% Carmenère from La Rinconada, 9% Carmenère from Los Lingues, 3% Malbec, 2% Mourvedre, 1% Cabernet Sauvignon.

Alcohol: 14,2° Vol.

Total acidity: 3,61 g/l.

Residual Sugar: 2,7 g/l.

pH: 3,48

Winemaker: Andrés Caballero

Aging Potential: 15 years

