

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 137 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

Grapes are handpicked in bins until reaching 10 small lots. In the winery, some of the clusters are gently pressed while others remain in cold maceration for one week at 10°C. Later on, a portion of the mixture is fermented with native yeasts. Fermentation is conducted under controlled temperature conditions for 2 weeks in small vats. When fermentation has concluded, the resulting wine is pressed and transferred to first-use French oak barrels where malolactic fermentation is due to take place. After the process, 100% of the mixture is aged in medium-toast French oak barrels that have been especially selected for this wine. Once in the bottle, the wine is aged for another year.

TASTING NOTE

Herencia 2009 is ruby red in color and opens up to a bouquet of complex aromas dominated by touches of fresh red fruits combined with notes of leather, cedar and vanilla. In the mouth, the attack is powerful and sweet, with great fruit concentration. Its high-quality tannins evolve into a long-persistent finish.

TECHNICAL DATA

Varieties: 96% Carmenère, 3% Cabernet Sauvignon, 1% Malbec

Alcohol: 14°8 % Vol.

Total acidity: 3.6 g/l

Residual Sugar: 2.78 g/l

Ph: 3.47

Winemaker: Andrés Caballero

