



VSC is an icon wine that embodies the philosophy and enological style of Santa Carolina. A wine of powerful personality and great concentration. Every new vintage of VSC seeks to offer new expressions of the best New World varieties that grow in the granite soil of the terroirs of Chile's central zone.

ASSEMBLAGE 2013

APPELLATION

The grapes used in this icon wine are sourced from the heart of the Cachapoal valley. The area is under the climatic influence of the Cachapoal River, which produces sharp temperature differentials between day and night.

The well-drained soil is a mixture of sandy loam textures of alluvial and colluvial origin.

VINIFICATION

- Grape clusters are handpicked in small crates.
- The must is cooled as part of a seven-day maceration process.
- Fermentation is conducted in stainless steel tanks under controlled temperature conditions.
- Following gentle pressing, spontaneous malolactic fermentation takes place just before the wine is transferred to new French oak barrels.
- After 18 months in the barrel, the wine is bottled to continue its aging process for further 12 months before its release.

TASTING NOTES

Color: Deep ruby red.

Nose: Cherry jam, sarsaparilla, and dried figs intertwined with notes of crème brûlée and coffee.

Palate: Firm and concentrated tannins. Explosive concentration that fills the mouth. A wine of multiple dimensions and aromatic layers. Long aftertaste and persistence.

PAIRING SUGGESTION

Red meats, stew, ragout, and beef bourguignon.

CELLARING POTENTIAL

10 to 15 years.

TECHNICAL INFORMATION

Grape Varietals 40% Petit Syrah; 30% Petit Verdot; 15% Cabernet Sauvignon; 10% Carmenère; 5% Malbec.

Alcohol Content: 14.5% vol.

Winemaker: Andrés Caballero