

Since  1875

# SANTA CAROLINA®

— CHILE —



VSC is an icon wine that embodies the philosophy and enological style of Santa Carolina. A wine of powerful personality and great concentration. With every new vintage, 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 2011

### Appellation

The grapes for 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 significant diurnal temperature variation. 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 during a seven-day maceration.
- Fermentation is conducted in stainless steel tanks under controlled temperature conditions.
- Following a gentle pressing operation, malolactic fermentation takes place spontaneously just before the wine is stored in first-use French oak barrels.
- After aging for 18 months, the wine is bottled to continue its evolution for 12 more months before its release.

### Tasting Note

**Color:** deep garnet red.

**Aromas:** red fruits, cassis, currant, and fresh figs combined with notes of lavender, nutmeg and white pepper.

**Palate:** sweet and powerful attack on the palate with acidity that gives freshness and depth. Full bodied and solid elegant fine tannins with layers of flavors and lingering finish.

### Pairing

Ideal to serve with wagyu or veal stew or with ripe cheeses like manchego or provolone.

### Aging potential

12 years

### Technical Facts

Varieties: 40% Petit Verdot; 30% Petit Syrah; 15% Cabernet Sauvignon from Maipo; 10% Carmenère; 5% Malbec.

Alcohol: 14.8°

Residual Sugar G/L: 2.5.

Winemaker: Andrés Caballero