

Specialties it's a range of re-discovery, recognizing heritage and bringing history back to life. Old and forgotten grape varieties, dry farming and never ending root systems, old vineyards and small producers, all together expressing the true essence of Santa Carolina: Chilean Heritage & Innovation.



Mourvèdre 2010 Valley & Vineyards

In the portfolio of Chilean wines, the Mourvèdre is practically unknown. Santa Carolina produces this unique variety in a 12 year old wine parcel in Pichidegua, a warm sub zone of Peumo, in the Cachapoal valley. The land in this area, in the shape of a semi-circle, is old, granitic, clayey, and barely fertile. The climate is influenced by the freshness coming from the basin of the Cachapoal river, moderating the area's temperatures.

Winemaking

- Manual harvest.
- 5 days of pre-fermenting maceration in the cold, 21 days of normal maceration.
- Traditional fermentation with selected native yeasts in stainless steel tanks at 28°C.
- Spontaneous malolactic fermentation in the barrel.
- 10 months aging in a second-use barrel in order for the fruit to prevail.

Tasting Note

Color: ruby.

Aromas: strawberries, saffron and sweet spices like cinnamon.

Palate: balance, freshness, medium body, and soft tannins make up this a deep and elegant wine.

Food Pairing

Roasted or grilled meats, duck and root vegetables.

Ageing Potential

3 to 7 years

Technical Data

Variety: 100% Mourvèdre

Appellation: D.O. Valle del Cachapoal

Winemaker: Alejandro Wedeles