

CAROLINA RESERVA

WE ARE PROUD TO OFFER RESERVA WINES FROM ESTATE VINEYARDS IN CHILE'S MOST COMPELLING APPELLATIONS TASTE THE POWER AND ELEGANCE OF PLACE. TASTE THE BEST OF CHILE


SANTA CAROLINA
CHILE 1875

CABERNET SAUVIGNON 2017

APPELLATION

The grapes that make up this wine come from the foot of the Andes Mountains in Miraflores vineyards within the Colchagua Valley. Hardly known a decade ago, Colchagua is now becoming one of the most celebrated regions in Chile. Miraflores boasts some of the area's oldest vines, where fruit can mature slowly thanks to varying temperatures between day and night. The combination of deep rocky soils and a warm, dry climate cooled by mountain breezes make it ideal for producing a refined example of Cabernet Sauvignon.

WINEMAKING

- ❖ Hand-harvested grapes
- ❖ Cold maceration.
- ❖ Traditional fermentation at controlled temperatures (28°C / 82°F) in cement tanks.
- ❖ 10% gets post-fermentation maceration.
- ❖ The blend has 8 months of ageing in French wood. One year later is bottled.

WINE DESCRIPTION

This Colchagua Estate Cabernet Sauvignon offers aromas of red fruit, hints of blackcurrant, and a subtle touch of cedar in the background.

FOOD PAIRING



Serve at a temperature of 18°C / 64°F.

AGEING POTENCIAL

Drink now through the next 3 years.

Winemaker: Alejandro Wedeles

ANALYSIS

Alcohol: 13°
Total Acidity g/L : 4,88
pH: 3,6
Residual Sugar g/L: 3,14

