

RESERVA *de* FAMILIA

A WITNESS TO OUR HISTORY

Over 140 years ago, Viña Santa Carolina's founder Luis Pereira decided to reserve the Best wines in his cellar for his family to enjoy exclusively. A century later, the tradition is maintained and Reserva de Familia has become Santa Carolina's flagship.



VINEYARD

The grapes used in this wine are sourced from two sectors in the Rapel valley, a premier location for Carmenère: Los Lingues, situated on the Andean foothills, and Pichidegua, towards the Coastal Range. Here, the vineyards receive the refreshing influence of both the Cachapoal river and the Andes, enabling a long vegetative process that is ideal for Carmenère grapes to achieve full ripeness and produce complex wines of spicy and black fruit aromas and silky tannins.

VINTAGE SUMMARY

The Rapel valley was one of the most affected by drought and summer heat in the 2020 season. However, we had a good water supply and the quality and health of the grapes were optimal. The lack of winter precipitations translated into slightly lower yields. For their part, the high temperatures of late January and early February led to an excellent vintage for our Carmenère.

VINIFICATION

Harvested by hand. Fermentation was conducted following traditional procedures, with select yeasts and in controlled-temperature stainless steel tanks. After completing the alcoholic fermentation, the wine was kept in contact with the skins for a few days to enhance its complexity and balance. Once malolactic fermentation was completed, the wine was transferred to French oak barrels where it aged for 15 months. After bottling, the wine was cellared for 6 months before it is released to the market.

CARMENÈRE — 2020

TASTING NOTES

Intense bright cherry in color, this Carmenère features herbal and spicy aromas dominated by ripe cherries, bay leaf and graphite combined with black pepper and coffee beans. In the mouth, the medium body fills the palate with pleasant sensations. Nice texture, with gentle and round tannins that lead to a prolonged finish.

PAIRING SUGGESTIONS

Pork ribs, chicken curry, vegetables au gratin, lamb-stuffed pasta.

TECHNICAL INFORMATION

Vintage: 2020.
Appellation: Rapel valley
Grape Varieties:
100% Carmenère
Alcohol Content: 14.5% vol.
Serving Temperature: Between
16° and 18° C
Winemaker:
Alejandro Wedeles