

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 the El Mariscal vineyard in the higher Maipo valley, renowned for its ideal conditions for Cabernet Sauvignon. Located at the foot of the Andes Mountains on the northern bank of the Maipo river, the vineyard grows on alluvial soil composed of gravel, clay and sand, with very good drainage. The temperate mediterranean climate is refreshed by the cool breeze coming from the mountains. This creates important temperature differences between day and night, resulting in slow maturation and producing elegant wines of silky tannins and nice concentration.

VINTAGE SUMMARY

In the Maipo valley, the 2019-2020 season debuted with a warmer spring than in previous years. The lack of frosts and rains ensured perfect conditions for the grapevine's phenological processes to take place. A drop in winter precipitation entailed lower yields while the temperatures, somehow high in January and early February, demanded utmost care at the time of harvesting. The result, particularly in the case of Cabernet Sauvignon, was nothing short of exceptional.

VINIFICATION

Each parcel in the vineyard was harvested manually and separately to obtain the maximum grape potential. Each parcel was fermented separately in stainless steel tanks at about 28° C. Once fermentation was completed, the wine was stored in French oak barrels for a minimum of 14 months. After aging and malolactic fermentation, the final blend was assembled, creating a wine of great elegance and complex aromatic dimensions. 10% of the lots was aged in 5,000-liter French oak foudres to maintain the purity of the fruit and the wine's deep mouthfeel.

CABERNET SAUVIGNON — 2020

TASTING NOTES

A wine of intense ruby-red color with deep flavors of ripe cherries and blueberries, herbal notes of thyme, rosemary and sage complemented by intense aromas of graphite and Chilean hills. The mouth reveals the 5% of Cachapoal Merlot, which delivers great freshness, alongside the elegance and monolithic structure of Cabernet Sauvignon. Together, they produce a savory wine of multiple nuances that fills the palate with textures and a long-lasting finish.

PAIRING SUGGESTIONS

A perfect match for stews made with pulses and grilled vegetables, ripe sheep cheeses like Manchego or a hearty oven-roasted leg of lamb.

TECHNICAL INFORMATION

Vintage: 2020.
Appellation: Maipo valley.
Grape Varieties:
95% Cabernet Sauvignon
5% Merlot.
Alcohol Content: 13.5% vol.
pH: 3.42.
Residual Sugar: 2.5 g/l.
Serving Temperature:
Between 16° and 18° C.
Winemaker: Alejandro Wedeles.