

CAROLINA

RESERVA

COLLECTION SERIES

Rosé 2023

When Luis Pereira founded Viña Santa Carolina in 1875, he decided to name it after his greatest inspiration: Carolina Iñiguez, his wife. This wine celebrates the virtue of inspiring and the heritage of the origins of our history that remains alive to this day.

VINEYARD

The Maule valley is Chile's largest winegrowing region. Its over 50.000 planted hectares make it one of the most geographically and climatically diverse valleys in the country. This allows growing a wide range of grape varieties, from very fresh whites from the mountainous areas to reds with a lot of character from the interior and coastal drylands. Maule is home to some of the country's oldest vineyards, some even exceeding the 100 year mark.

VINIFICATION

The Rosé grapes used in this Carolina Reserva Collection Series are harvested both manually and mechanically. After a few hours in contact with the skins to obtain its attractive pink color, grapes are processed in a pneumatic press and the juice is fermented with selected yeasts under controlled temperatures. Once fermentation is completed, the wine is aged in stainless steel tanks for a few months to develop a smooth texture. Sediment is removed through a gentle filtering process carried out before bottling.

TASTING NOTES

Beautiful, light pink color. Intense nose of expressive red fruit like cherry and raspberry and delicate hints of rose. The palate exhibits delicate tannins and mouthwatering acidity. A flavorful, easy to drink, juicy and refreshing wine.

PAIRING SUGGESTIONS

Green salad with chicken and croutons, plum tart.

TECHNICAL INFORMATION

Vintage: 2023.

Appellation: Maule Valley

Grape Varieties: 60% Grenache, 30% Pinot Noir and 10% Merlot.

Alcohol Content: 12,% vol.

Serving temperature: Between 7 and 12 C.

Winemaker: Alejandro Wedeles.



SANTA CAROLINA
CHILE 1875

LIVING HERITAGE

