

CAROLINA

GRAN RESERVA

Assemblage

2019

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

VINEYARD

The Cauquenes region is part of the Maule valley and is located in the dry-farmed inlands of the eastern side of the Coastal Mountain Range. The area has rolling granite soil with little organic content, and maritime Mediterranean climate, with hot, dry summers and rainfall concentrated mainly in winter.

VINTAGE SUMMARY

In the Cauquenes Valley, the start of the 2018-2019 season was cool and rainy. As a result, yields were lower by as much as 20% but grapes were concentrated in flavors, with good acidity and great color. The good temperatures and light conditions, as well as the absence of rain during the harvest, allow us to affirm that the quality of this season's wines was optimal.

VINIFICATION

The Malbec and Cabernet Sauvignon grapes used in this blend were handpicked separately. They were subsequently taken to the winery for de-stemming and crushing before being transferred to stainless steel tanks where they underwent cold maceration at 28° C, approximately. The final blend was aged in contact with French oak for 8 months and bottled a year after fermentation had been completed.



TASTING NOTES

Intense purple color with ruby red sparks. The nose delivers aromas of juicy red fruit, vanilla, nutmeg, smoke, and tobacco leaves. A light-bodied blend, with fine and engaging tannins, notes of fresh red fruit, a floral undertone of violets, dark chocolate, and a finish of dry herbs that lingers pleasantly on the palate.

PAIRING SUGGESTIONS

Bacon-wrapped venison tenderloin and mashed potatoes, Goulash with Spaetzle, cheese fresh pasta.

TECHNICAL INFORMATION

Vintage: 2019.

Appellation: Cauquenes Valley

Grape Varieties: 80% Malbec / 20% Cabernet Sauvignon.

Alcohol Content: 15% vol.

pH: 3.50

Residual Sugar: 3,5 g/l.

Serving Temperature: 16° – 18°C.

Winemaker: Alejandro Wedeles.

SANTA CAROLINA

CHILE 1875

LIVING HERITAGE

CAROLINA

GRAN RESERVA

Assemblage

2020

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VINEYARD

The Cauquenes region is part of the Maule valley and is located in the dry-farmed inland of the eastern side of the Coastal Mountain Range. The area has rolling granite soil with little organic content, and maritime Mediterranean climate, with hot, dry summers and rainfall concentrated mainly in winter.

VINTAGE SUMMARY

In Cauquenes, the 2020-2021 growing season was close to a normal year, with significant winter rainfall that mitigated somewhat the long drought that has affected by the dry-farmed inland areas of Maule. These rains, in addition to a spring of moderate temperatures, gave way to the budding and blooming at the expected time. Towards the end of January, this area saw some unusual medium-intensity rains that did not, however, damage the grapes. As a result, summer temperatures dropped a little, and the soils accumulated sufficient moisture, allowing the grapes to enjoy a long and balanced ripening process.

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PAIRING SUGGESTIONS

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TECHNICAL INFORMATION

Vintage: 2020.

Appellation: Cauquenes Valley

Grape Varieties: 80% Malbec / 20% Cabernet Sauvignon.

Alcohol Content: 14% vol.

Serving Temperature: 16° – 18°C.

Winemaker: Alejandro Wedeles.



SANTA CAROLINA

CHILE 1875

| LIVING HERITAGE