

CAROLINA

GRAN RESERVA

Carmenère

2021

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 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.

VINIFICATION

Grapes were handpicked, de-stemmed, pressed and later transferred to stainless steel tanks. Alcoholic fermentation was conducted according to the traditional method at 28° C approximately and using selected yeasts. Regular pumping over was carried out during post-fermentation maceration to extract colors and flavors of greater intensity. After malolactic fermentation, the wine was aged for 8 months in French oak barrels and bottled 6 months at the end of the aging process.



TASTING NOTES

Deep violet color with bright ruby red sparks. This Carmenère unfolds in the nose with fresh black fruit aromas of plum and cherry and an undertone of tobacco leaf and sweet spices. Juicy and light-bodied palate and well-structured tannins that linger and harmonize with notes of dark chocolate and spices. A sense of mineralness prevails in the finish.

PAIRING SUGGESTIONS

Pizza Margherita, polenta with pot roast and mushrooms, and shepherd's pie.

TECHNICAL INFORMATION

Vintage: 2021.

Appellation: Cauquenes valley.

Grape Varieties: 100% Carmenère.

Alcohol Content: 14% vol.

Serving Temperature: 16° – 18° C.

Winemaker: Alejandro Wedeles.

SANTA CAROLINA
CHILE 1875

LIVING HERITAGE