

CAROLINA

GRAN RESERVA

Cabernet Sauvignon

2020

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

After being harvested by hand, the grapes were taken to the winery to be destemmed, crushed and transferred into steel tanks to undergo cold maceration before fermentation, which was carried out at around 28°C (82°F). The final blend of the different lots was aged for eight months in French oak barrel, and the wine was bottled six months after the end of the aging process.

TASTING NOTES

Deep garnet color with ruby red sparks. The nose expresses aromas of licorice, ripe dark fruit and well-integrated oak notes. Full-bodied mouth, complex profile driven by ripe dark fruit and red fruit with juicy acidity, blood-like notes and delicate tannins. Pleasant and prolonged hints of pepper surface on its finish.

PAIRING SUGGESTIONS

Tenderloin with bacon and caramelized onions, pickled hare, and roasted duck supreme with wine sauce.

TECHNICAL INFORMATION

Vintage: 2020.

Appellation: Cauquenes valley.

Grape Varieties: 100% Cabernet Sauvignon.

Alcohol Content: 13.5% vol.

Serving Temperature: 16° – 18° C.

Winemaker: Alejandro Wedeles.



SANTA CAROLINA
CHILE 1875

LIVING HERITAGE

CAROLINA

GRAN RESERVA

Cabernet Sauvignon

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

After being harvested by hand, the grapes were taken to the winery to be destemmed, crushed and transferred into steel tanks to undergo cold maceration before fermentation, which was carried out at around 28°C (82°F). The final blend of the different lots was aged for eight months in French oak barrel, and the wine was bottled six months after the end of the aging process.

TASTING NOTES

Deep garnet color with ruby red sparks. The nose expresses aromas of licorice, ripe dark fruit and well-integrated oak notes. Full-bodied mouth, complex profile driven by ripe dark fruit and red fruit with juicy acidity, blood-like notes and delicate tannins. Pleasant and prolonged hints of pepper surface on its finish.

PAIRING SUGGESTIONS

Tenderloin with bacon and caramelized onions, pickled hare, and roasted duck supreme with wine sauce.

TECHNICAL INFORMATION

Vintage: 2021.

Appellation: Cauquenes valley.

Grape Varieties: 100% Cabernet Sauvignon.

Alcohol Content: 13.5% vol.

Serving Temperature: 16° – 18° C.

Winemaker: Alejandro Wedeles.



SANTA CAROLINA
CHILE 1875

LIVING HERITAGE