

CAROLINA

GRAN RESERVA

Sauvignon Blanc

2022

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 Leyda Valley is located around the mouth of the Maipo River. Its Mediterranean climate is under strong Pacific Ocean influence, which results in morning fogs, cool breezes that blow from the coast, winters with moderate rainfall. In Leyda, the soil is mainly granitic and has low organic matter content.

VINTAGE SUMMARY

The 2022 season was very dry due to rainfall deficits. The yield was lower than expected. However, the grapes were healthy with good acidity and balance.

VINIFICATION

Handpicked once they had reached optimal ripeness, the grapes used in this Sauvignon Blanc were pressed and their juice fermented in stainless steel tanks at low temperatures. The wine was kept on its lees for a month for enhanced creaminess and elegance. Following fermentation and natural sedimentation, the best lots were selected to go into this fresh, juicy, fruit-laden wine.

TASTING NOTES

Pale yellow color. Expressive nose of pink grapefruit and subtle hints of herbs and stones. The palate is juicy and fresh and exhibits nice balance between citrus fruit, peach, and passion fruit, as well as an intense mineral character. Its creamy texture makes it a superb pairing wine.

PAIRING SUGGESTIONS

Caprese salad, oysters, and ceviche.

TECHNICAL INFORMATION

Vintage: 2022

Appellation: Leyda valley

Grape Varieties: 100% Sauvignon Blanc.

Alcohol Content: 13% vol.

Serving Temperature: 7° – 9° C

Winemaker: Alejandro Wedeles



SANTA CAROLINA

CHILE 1875

| **LIVING HERITAGE**