

CAROLINA

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 wine celebrates the virtue of inspiring and the heritage of the origin 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 grapes used in this Carmenère were mostly harvested by hand. Grapes were subsequently fermented and macerated with their skin in stainless steel tanks in order to extract color, flavors and textures. These processes are carried out under controlled temperature conditions and using selected yeasts. Once fermentation is completed, the wine is aged in vats for a few months to attain greater smoothness, complexity and subtle notes of oak that lead to rich fruit-driven expression and round tannins.

TASTING NOTES

A Carmenère of deep and dark garnet color. The nose offers aromas of black fruit, laced with notes of vanilla and bay. Gentle palate, medium weight, silky, delicate tannin, and nice finish with loads of spices.

PAIRING SUGGESTIONS

Pasta Bolognese, spice-rubbed grilled chicken, pan-fried pork chops.

TECHNICAL INFORMATION

Vintage: 2021.

Appellation: Maule valley.

Alcohol Content: 13.5% vol.

pH: 3.52.

Residual Sugar: 3,5 +/- 5 g/l.

Serving Temperature: 16° – 18°C.

Winemaker: Alejandro Wedeles.



SANTA CAROLINA
CHILE 1875

LIVING HERITAGE