

CAROLINA

RESERVA

CHARDONNAY

2020

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 Leyda Valley is located around the mouth of the Maipo River. Its Mediterranean climate is under strong Pacific Ocean influence, which results in winters with moderate rainfall and cool summers. The vineyards are planted on gentle hillsides with different orientations, which yields grapes with more complex and elegant profiles.

VINIFICATION

The grapes for this Chardonnay are harvested mostly by hand. Grapes are subsequently processed in a pneumatic press and their juice is fermented with selected yeasts under controlled temperatures. In order to attain greater smoothness, volume and complexity, the wine is aged on its lees and in contact with French wood for a few months.

TASTING NOTES

Featuring a pale yellow color, this Chardonnay delivers a delicate nose of toasted almonds, juicy citrus fruit and an appealing mineral profile. The palate exhibits a slightly creamy texture and its citrusy flavors are emboldened by notes of pear and mango. Hints of tropical fruit and roasted hazelnut linger on its finish.

PAIRING SUGGESTIONS

Seafood risotto, fine herb grilled chicken, fish.

TECHNICAL INFORMATION

Vintage: 2020.

Appellation: Leyda valley.

Grape Varieties: 100% Chardonnay.

Alcohol Content: 13.5% vol.

pH: 3.30.

Residual Sugar: 3.5 g/l.

Serving Temperature: 9° – 12°C.

Winemaker: Alejandro Wedeles.



SANTA CAROLINA | CREATING A LIVING HERITAGE

CHILE 1875

CAROLINA

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CHARDONNAY

2022

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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.

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TECHNICAL INFORMATION

Vintage: 2022.

Appellation: Maule valley.

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Alcohol Content: 13.5% vol.

pH: 3.31.

Residual Sugar: 3.9 g/l.

Serving Temperature: 9° – 12°C.

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SANTA CAROLINA | **SE LIVING HERITAGE**
CHILE 1875

CAROLINA

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CHARDONNAY

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SANTA CAROLINA | **KEEPING HERITAGE**
CHILE 1875