

CAROLINA

RESERVA

MERLOT

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 Merlot 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 were carried out using selected yeasts. Fermentation temperatures were between 24° and 26 °C to preserve freshness. 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

Bright ruby red color. A Merlot that features a raspberry and sour cherry-driven nose and palate. Once in the mouth, the wine gains in complexity with hints of sweet spices over a backdrop of cinnamon and tobacco. Its nice acidity and gentle but firm tannin linger deliciously on the palate.

PAIRING SUGGESTIONS

Gnocchi al pesto, chicken stew, mushroom risotto.

TECHNICAL INFORMATION

Vintage: 2021.

Appellation: Maule valley.

Grape Varieties: 100% Merlot.

Alcohol Content: 13.5% vol.

pH: 3.48.

Residual Sugar: 4.84 g/l.

Serving Temperature: 16° – 18°C.

Winemaker: Alejandro Wedeles.



SANTA CAROLINA
CHILE 1875

LIVING HERITAGE