

CAROLINA

RESERVA

PINOT NOIR

2023

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 Pinot Noir are harvested mainly by hand and fermented in special stainless steel tanks that allow for a very gentle extraction of the fruit. The fermentation temperature ranges from 22° to 26° C. Aging is carried out in stainless steel tanks and a percentage is in contact with French oak.

TASTING NOTES

This ruby red wine exhibits medium concentration and a nose of cherry, raspberry, hints of dried herbs, and moist earth. The attack is elegant and features nice acidity and firm but silky tannins that bestow a rich structure. Expressive wild red fruit complemented by an appealing underbrush note.

PAIRING SUGGESTIONS

Mustard chicken, duck confit in Portobello sauce, baked fish.

TECHNICAL INFORMATION

Vintage: 2023.

Appellation: Leyda valley.

Grape Varieties: 100% Pinot Noir.

Alcohol Content: 13.5% vol.

pH: 3.27.

Residual Sugar: 2,5 g/l.

Serving Temperature: 12° – 16° C.

Winemaker: Alejandro Wedeles.



SANTA CAROLINA

CHILE 1875

LIVING HERITAGE