



Gran Reserva

NATIONAL MONUMENT CELLAR



Every bottle of Gran Reserva carries inside Viña Santa Carolina's tradition: a Chilean Heritage that spans over 140 years of history. Gran Reserva wines are carefully crafted from grapes grown with care in Chile's finest wine valleys and aged in oak barrels for around 12 months.

PETIT VERDOT 2014

VINEYARD

The grapes in this wine are sourced from our La Rinconada vineyard near Pichidegua in the Rapel valley. Here, grapevines grow in decomposed granite and clays soil with low organic content. The moderating influence of the Cachapal river allows grapes to ripen slowly, without losing their delicious acidity.

VINTAGE SUMMARY

The 2013-2014 season was one of great contrasts in Rapel. After a winter of scarce precipitation, a cold spring followed suit, characterized by intense frosts that affected bud burst in some regions. This translated into a lower yield, with smaller bunches and berries, but the grapes boasted excellent health and concentration.

VINIFICATION

Paying close attention to the age of the grapevines and characteristics of the soil, the grapes that became this Petit Verdot were picked by hand in separate batches. After careful sorting of bunches and berries, the grapes underwent cold pre-fermentation maceration. Alcoholic fermentation was carried out according to the traditional method, in stainless steel tanks and using selected yeasts.

The wine was kept in French and American oak barrels for a year and then cellared for a further year.

TASTING NOTES

Intense, concentrated violet with ruby red sparks. The nose offers aromas of baked plums, notes of caramel and cinammon and well-integrated oak. Juicy acidity perfectly balanced with the wine's more mature character. Its structured, grippy tannins are simply perfect to accompany meats with high fat content.

PAIRING SUGGESTIONS

Roasted pork sirloin, grilled lamb chops, hard cheeses like Pecorino or Manchego.

TECHNICAL INFORMATION

Vintage: 2014.

Appellation: Rapel valley.

Grape Varieties: 100% Petit Verdot.

Alcohol Content: 14% vol.

pH: 3,84.

Residual Sugar: 2.0 g/l.

Serving Temperature: Between 16° and 18° C.

Winemaker: Alejandro Wedeles.

