SANTA CAROLINA
CHILE 1875

LUIS PEREIRA
2021

Named after Viña Santa Carolina's founder, this icon wine embodies the seamless fusion between the past and the present. Its grapes are sourced from old pre-phylloxera vines located in Chile's finest wine valleys and vinified following Santa Carolina's mid-twentieth century method combined with cutting edge knowledge and winemaking techniques.

VINEYARD

Luis Pereira originates from 70+ year-old pre-phylloxera vineyards in various Chilean wine valleys. Our country, famous for its ideal conditions for the production of wine grapes of excellent health and ripeness, is characterized by Mediterranean climate with well-defined seasons with warm and dry summers and rainfall occurring mostly during winter. In Chile, a great diversity of soils and microclimates combine to breathe life into wines of remarkable quality.

VINTAGE SUMMARY

In Chile, the 2021 saw good winter rains, cooler temperatures, and unusual summer rainfall. The spring of 2021 brought cooler temperatures, promoting a slower ripening process, while the summer experienced unusual rainfall events. These conditions posed challenges in managing vineyard health and ripeness consistency.

VINIFICATION

Luis Pereira is vinified following winemaking practices applied in Santa Carolina in the 1970s. The grapes from which this exceptional wine is sourced are harvested early, seeking the optimum ripeness of the Cabernet Sauvignon to deliver the unique character and great aging potential of this variety. The winemaking process is gentle and careful. Native yeasts from the vineyard are used, seeking the least possible intervention. Once the fermentation process is completed, the wine is kept for one year in first-fill barrels and another year in foudres before bottling.

TASTING NOTES

With a bright cherry color, Luis Pereira 2021 is an intellectual wine that summarizes in a great way all the knowledge and know-how tradition of our winery. Its aromas are reminiscent of ripe red fruits such as strawberries and blackcurrant, with complex aromas of tar or incense ash, tobacco leaves, and black pepper. The palate is elegant with a mouth-wrapping texture that leaves a long lasting sensation.

We recommend decanting it before serving.

PAIRING SUGGESTIONS

A very versatile wine in terms of food pairings. As such, it marries well with steak wellington, pappardelle with ragout, ripened cheeses like Grana Padano, or lentil curry.

TECHNICAL INFORMATION

Vintage: 2021

Appellation: Chile

Grape Varieties: 100% Cabernet Sauvignon

Alcohol Content: 13.5% vol.

Residual Sugar: 2,5 g/l.

Serving Temperature: Between 16º and 18º C.

Winemaker: Alejandro Wedeles.