SANTA CAROLINA
CHILE 1875

LIVING HERITAGE

VSC embodies the philosophy and enological style of Santa Carolina. An icon wine of powerful personality and great concentration. Every new vintage of VSC seeks to offer new expressions of the world's best grape varietals now well-settled in the terroirs of Chile's central zone.

VINEYARD

The grapes used in this wine are sourced from vineyards located in the heart of the Cachapoal valley, which features a temperate Mediterranean climate strongly influenced by the Cachapoal river. The grapevines grown on the valley's well-drained alluvial soil give rise to some of Chile's most remarkable red wines, such as this powerful and concentrated blend. The best grapes of each variety are selected for this bottling, hence the variation in the proportion of each variety from one year to the next.

HARVEST SUMMARY

The 2020 season in the Cachapoal Valley was warm and dry, with less rainfall than usual during winter and spring. These conditions reduced yields slightly but allowed the grapes to ripen fully. A mild spring and steady summer warmth ensured excellent sugar levels, color, and tannins. The dry weather during ripening kept the grapes in great condition, resulting in a harvest of exceptional quality and wines with great concentration and balance.

VINIFICATION

Harvested by hand, the grapes used in this wine were taken to the winery to undergo rigorous selection of bunches and berries before being moved into stainless steel tanks for the alcoholic fermentation to take place following the traditional method, using selected yeasts and under controlled temperature conditions. After post-fermentation maceration, the finished wine was gently pressed before being aged for a year in oak barrels and another 15 months in foudres, where malolactic fermentation was also performed. Once bottled, it was aged for six months before its release.

TASTING NOTES

Intense and bright cherry color, this wine displays deep aromas of ripe plums, chocolate-dipped cherries, cigar box, and graphite. On the palate it has strength and structure, and at the same time a fantastic balance in its deep flavors that end in a long finish in the mouth. We recommend decanting it before serving.

PAIRING SUGGESTIONS

An ideal wine for blue cheeses or a ripe pecorino, grilled rib eye, or oven-roasted leg of lamb.

TECHNICAL INFORMATION

- **Vintage:** 2020
- **Appellation:** Cachapoal valley
- **Grape Varieties:** 45% Petite Syrah , 25% Petit Verdot, 15% Cabernet Sauvignon, 10% Carmenère, 5% Malbec.
- **Alcohol Content:** 14.5% vol.
- **Residual Sugar:** 3,3 g/l.
- **Recommended Serving Temperature:** 16º–18º C.
- **Winemaker:** Alejandro Wedeles.