CAROLINA
RESERVA
SAUVIGNON BLANC
2024

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 for this Sauvignon Blanc are mostly harvested at night. After a cold maceration, they are processed in a pneumatic press to obtain their juice, which is clarified and then fermented with selected yeasts under controlled temperature conditions. The fermented wines are kept in contact with their lees for a month to enhance complexity and persistence in the mouth.bajoi

TASTING NOTES
Pale yellow color. Expressive nose of pink grapefruit and subtle hints of herbs and stones. The palate is juicy and fresh and offers nice balance between citrus fruit, peach, and passion fruit, as well as an intense mineral character. Its creamy texture makes it a superb pairing wine.

PAIRING SUGGESTIONS
Oysters, seafood and quinoa salad, garlic shrimp.

TECHNICAL INFORMATION
Vintage: 2024.
Appellation: Maule valley.
Grape Varieties: 100% Sauvignon Blanc.
Alcohol Content: 13% vol.
pH: 3.21.
Residual Sugar: 3,24 g/l.
Serving Temperature: 7º- 9ºC.
Winemaker: Alejandro Wedeles.

SANTA CAROLINA
CHILE 1875

LIVING HERITAGE