



“Santa Rosa” Reserva Cabernet Sauvignon 2019

Tasting Notes

Dark red with violet hues. Elegant aromas of red fruit and spices. With a round structure and nicely balance on the palate. Notes of chocolate, black cherries and dried plums. Good concentration, persistent while soft tannins lead to a good finish.

The Vineyards

The oldest plantations from their Santa Rosa estate date back to the 1950s, and there is a combination of mainly Bordeaux varieties planted here. The estate is much closer to the Maule river and the soils are alluvial in origin with a clay texture with plenty of pebbles and round rocks. The warm, Mediterranean climate allows for full and healthy ripening of a wide range of grape varieties, and the vineyard has drip irrigation installed for dry years.

Appellation

Valle de Maule, Chile.

Harvest

Grapes 100% hand-picked in small trays, preselected in the vineyard according to quality classification and ripeness. Harvest dates: March 26th to April 15th

Vinification

Hand sorting of the grapes before destemming. Prefermentive maceration for 5 days at 8°C. Alcoholic fermentation in stainless steel tanks for 14 days at 26°C Run off and malolactic fermentation.

Ageing

15% aged in French oak barrels for 5 months;
85% in stainless steel tanks.

Food Pairings

This wine’s best friend is definitely red meat. Enjoy it with juicy beef, barbecued burgers or a rack of ribs, together with sautéed vegetables and perhaps mashed potatoes.



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