



“Santa Rosa” Reserva Carmenere

2019

Tasting Notes

Ruby red color. Gorgeous aroma. Hints of tobacco, black and red fruits. Round on the palate, soft tannins and balanced acidity with sweet fruit, cherries and blackberry notes. Long 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

A grape which will accompany a surprisingly broad range of dishes ranging from grilled chicken or turkey to Thai food and Turkish kebabs. If you are in the mood for dips, try it with fresh humus.



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