

# SANTA ALBA

## LEVEL | GRAND RESERVE



### Analysis

Sub-region:	Curicó Valley	Alcohol:	14,5%
Varieties:	Cabernet Sauvignon	Total acidity:	5 g/L
Soil:	Deep loam   clay, with colluvial granite.	Residual sugar:	2 g/L

### Climate

Mediterranean climate characterized by large day/night temperature differences as a result of the proximity with the Pacific Ocean (80 Km) and the Andes Mountains (60 Km). Unlike the neighboring areas receives a fair amount of wind coming from the south during the summer afternoons. This helps keep the temperature from rising too much during the summer months. The annual precipitation is of 600mm concentrated during the winter months.

### Soil

Hillside blocks with granity soil over a stone layer approximately 1 meter deep.

### Viticulture

14 year old vineyards with a Guyot training system and low yields.

Harvest: All of the grapes for this wine were hand picked during the second half of April.

### Vinification

This wine underwent cold macerations for 5 days and was fermented at 28°C. The must was delicately pumped over through the skins in order to increase extraction. Following malolactic fermentation the wine was aged in French and American oak barrels for 12 months. Approximately 30% of the barrels used were new.

### Tasting Note

Appearance: Deep ruby red

Nose: Intense nose with blackberries, forest oak, liquorice, vanilla and plum.

In mouth: Concentrated mouth with a great evolution followed by hints of very ripe strawberries and toffee. Very well balanced

### Pairing recommendation

Chicken peperonata with sauteed vegetables.



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		Analysis	
Sub-region:	Maule Valley	Alcohol:	14%
Varieties:	Chardonnay	Total acidity:	5.5 g/L
Soil:	Sandy Loam	Residual sugar:	2 g/L

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### Climate

Cool temperate climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes mountains) and very rainy winters.

### Soil

This Chardonnay is made with grapes from the Yervas Buenas estate's Los Blancos parcel. Shallow alluvial soils of sandy loam, with a large amount of organic material.

### Viticulture

Age of vines: 8 years

Vine management system: Vertical Shoot Positioning Trellis(VSP)

Density: 3,330 plants/hectare (1,350 plants/acre)

Yield: 10 tons/hectare (4 metric tons/acre)

Harvest method: Hand picked with double selection in vineyard, in the first half of March.

### Vinification

Fermentation: Starts with active dry yeast (*Cerevisiae*); temperature 16-18 degrees Celsius (61-64 Fahrenheit); Complete fermentation in French oak barrels.

Aging: Aged on its lees during six months in the same French oak barrels.

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### Tasting Note

Appearance: Golden yellow with gold highlights.

Nose: Intense nose of pineapple, almond blossoms, pear and vanilla.

In mouth: very aromatic, full, with a long finish of exotic fruits.

### Pairing recommendation

Oysters and shrimp.

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