



# SANTA ALBA

## LEVEL | RESERVE

Sub-region: Curicó Valley  
Varieties: Carménère  
Soil: Loam | clay | rocky

### Analysis

Alcohol: 14%  
Total acidity: 4,5 g/L  
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 Solana Winery 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. Annual precipitation is of 600mm concentrated during the winter months.

### Soil

This Carménère is made starting with grapes from parcels in Los Riscos sector, characterized by deep, rocky loam-clay soil.

### Viticulture

Age of vines: 18 years  
Vine management system: Trellis  
Density: 3,330 plants/hectare (1,350 plants/acre)  
Yield: 12 tons/hectare (4.9 metric tons/acre)  
Harvest method: Hand picking, with double selection in vineyard, in late April.

### Vinification

Maceration: 15-20 days with pre-fermentative maceration at under 10 degrees Centigrade (50 Fahrenheit).  
Extraction: Traditional pumping-over and punching.  
Fermentation: Starts with active dry yeast (Bayanus); temperature 28 to 30 degrees Celsius (82 to 86 Fahrenheit).  
Aging: Wine conserved on its lees for six months in stainless steel vats with micro-oxygenation and with French oak staves; 15 percent of the wine aged 8 months in French and American oak barrels.

### Tasting Note

Appearance: Deep red color with violet highlights.  
Nose: Intense nose of raspberry, chocolate, menthol and a hint of smoke.  
In mouth: Smooth mouth entry, full on the palate and well-balanced.

### Pairing recommendation

Soused rabbit.