

SANTA ALBA

LEVEL | RESERVE



Analysis

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

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

Viticulture

Age of vines: 15 years
Vine management system: Trellis
Density: 3,330 plants/hectare (1,350 plants/acre)
Yield: 14 tons/hectare (5.7 metric tons/acre)
Harvest method: Hand picking, with double selection in vineyard, in mid-April.

Vinification

Maceration: 15-18 days.
Extraction: Traditional pumping-over and punching.
Fermentation: Starts with active dry yeast (Bayanus); temperature 25-28 degrees Celsius (77-82 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 eight months in French and American oak barrels.

Tasting Note

Appearance: Deep ruby red color with cherry highlights.
Nose: Intense nose of raspberry, candied fruit, spices and toasting.
In mouth: Complex, balanced and supple on the palate.

Pairing recommendation

Prosciutto.