

SANTA ALBA

LEVEL | RESERVE



Analysis

Sub-region: Maule Valley
Varieties: Pinot Noir
Soil: Sandy loam

Alcohol: 13%
Total acidity: 5,5 g/L
Residual sugar: 2 g/L

Climate

The Yervas Buenas estate is in an area close to the Andes Mountains with a warm temperate climate. The influence of the mountains is revealed in the lowest temperature average of Chile's Central Valley region. Annual rainfall averages about 800 millimeters (32 inches), almost all in the winter months.

Soil

Shallow alluvial soils of sandy loam, brownish-gray, rocky; subsoil composed of boulders and rounded rocks in sandy matrix.

Viticulture

Age of vines: 8 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 the second half of March.

Vinification

Maceration: 14-16 days.
Extraction: Traditional pumping-over and punching.
Fermentation: Starts with active dry yeast (Bayanus); temperature 18-20 degrees Celsius (64-68 Fahrenheit).
Aging: Wine conserved over its lees in stainless steel tanks with French oak staves for 6 months.

Tasting Note

Appearance: Cherry-colored with red highlights.
Nose: Intense nose of strawberry, clove, coffee and toast.
In mouth: Full mouth feel, spicy, with smoky, with toasting notes in the finish.

Pairing recommendation

Pork loin with wine sauce.