

SANTA ALBA

LEVEL | FAMILY RESERVE



Analysis

Sub-region:	Curicó Valley	Alcohol:	14.5%
Varieties:	Cabernet Sauvignon 85%	Total acidity:	5 g/L
Soil:	Cabernet Franc 15%	Residual sugar:	2 g/L
	Deep loam clay, with colluvial granite.		

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

The Cabernet Sauvignon and Cabernet Franc grapes in this blend come from the San Simon parcel. The soils are deep loam and clay with colluvial granite produced by erosion of the hill.

Viticulture

Age of vines: 49 years
Vine management system: Pergola
Density: 1660 plants/hectare (670 plants/acre)
Yield: 10 tons/hectare (4 metric tons/acre)
Harvest method: Hand Picked, with double selection in vineyard, end of April.

Vinification

Maceration: Very traditional winemaking method with maceration for 25-30 days.
Extraction: Traditional pumping-over and punching.
Fermentation: Starts with active dry yeast (Bayanus); temperature 28-30 degrees Celsius (82-86 Fahrenheit)
Aging: 16 to 18 months in new French oak barrels.

Tasting Note

Appearance: Very dark red and somewhat opaque.
Nose: Complex nose with plums, cherries, liquorice, vanilla and cocoa.
In mouth: Full bodied with firm yet blended tannins as well as hints of cherry and toffee on the finish.

Pairing recommendation

Rack of lamb stuffed with boletus.