SANTA ALBA

HISTORY OF THE BRAND

In life there are few things better than new beginnings. Santa Alba represents a new dawn in wine world.

TERROIR

These wines come from the **Curicó Valley of Chile**, 200 kms from Santiago. This valley has enormous capacity for variety; **more than 30 grape varieties** have grown since the mid 1800s and it has burgeoned since then into a prestigious region producing internationally recognized wines.













THE WINEMAKER

Benoit Fitte - Winemaker Armagnac France -



KEY SELLING POINTS



ORIGEN	ALCOHOL	AGING	APPEARANCE	NOSE	IN MOUTH	RECOMENDATION
CABERNET SAUVIGNON						
Curico Valley, Chile	14% by Vol.	8 months aged in french and Ame- rican oak barrels	Deep ruby red color.	Intense nose of dark cherry, strawberry, cedar and licorice.	Juicy and round on the palate with firm tannins that combine well with dark fruits, prunes and roasted nuts with toasty finish.	Roasted short ribs with aroma- tic spices.
MERLOT						
Curico Valley, Chile	14% by Vol.	8 months aged in french and Ame- rican oak barrels	Bright ruby red color with garnet highlights.	Intense nose of liquo- rice, tealeaf, spices and dried tobacco.	Complex, well-balanced, with velvety tannins, raspberry notes and gentle aftertaste.	Prosciutto
CARMÉNÈRE						
Curico Valley, Chile	13.5% by Vol.	8 months aged in french and Ame- rican oak barrels	Deep red color with purple highlights.	Intense nose of black- berries, sweet spices, menthol and a hint of smoke.	Lush mouth entry, great fruit concentration with round tannins and long, pleasant aftertaste.	Soused rabbit.
PINOT NOIR						
Maule Valley, Chile	13.5% by Vol.	In stainless steel valts, aged 6 mon- ths with french oak staves.	Bright red color with garnet hi- ghlights.	Expressive nose of strawberry, clove, spices and cedar.	Juicy palate with sweet spices, red fruits and smoky notes in the finish.	Pork loin with wine sauce.
CHARDONNAY						
Maule Valley, Chile	14% by Vol.	Batonnage for two months	Bright yellow golden color.	Intense nose of tropical fruit, vanilla and toasted nuts.	Full-body wine with creamy texture, juicy palate and long finish.	Curried chicken, sweet-and-sour dishes.
SAUVIGNON BLANC						
Maule Valley, Chile	13% by Vol.	3 months in stainless steel tanks	Pale yellow color with green highlights.	Expressive herbal notes with goosebe- rry, fresh-cut grass and apple.	Medium body, fresh acidity and pleasant aftertaste.	Crab cake with green salad.

BAR CODES

	187 ML	750 ML	1.5 L
CABERNET SAUVIGNON	-	818838004745	-
MERLOT	-	818838004776	-
CARMÉNÈRE	-	818838004752	-
PINOT NOIR	-	818838004783	-
CHARDONNAY	-	818838004769	-
SAUVIGNON BLANC	-	818838004790	-