



# SANTA ALBA

## GRAND RESERVE

### CABERNET SAUVIGNON

APPELLATION	Colchagua Valley
ALCOHOL	14.5% by Vol.
TOTAL ACIDITY	5 ± 0.2 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/L

#### CLIMATE

Warm temperate climate with a Mediterranean rain regime, very cool springs, very warm summers and mild winters; large temperature differences and constant afternoon breezes from the coast.

#### VINEYARDS

**Year of plantation:** 2000

**Trellis system:** Pergola

**Density:** 1,660 plants/hectare (670 plants/acre)

**Yield:** 14 tons/hectare (5.7 metric tons/acre)

**Harvest method:** Hand-picked, with double selection in vineyard, during second half of April.

**Soil:** Dark brown soils of alluvial origin and sandy loam texture, with subsoil frequently mottled with more rocky and gravelly composition.

#### WINEMAKING

**Maceration:** 20-25 days, with cold pre-fermentative maceration for four days at temperatures under 10°C (50° Fahrenheit).

**Extraction:** Traditional pumping-over.

**Fermentation:** Starts with active dry yeast (Bayanus); temperature 25°C to 28°C (77°F to 82°F).

**Aging:** 12 months in French and American oak barrels.

#### TASTING NOTES

**Appearance:** Intense ruby red color.

**Nose:** Intense nose of red fruit, cassis and leather.

**In mouth:** Round tannins with smooth touches of spices, plums, chocolate and toasted coffee beans in the finish.

#### PAIRING RECOMMENDATION

Mushroom-stuffed Beef Tenderloin.



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### CARMÉNÈRE - CABERNET SAUVIGNON

APPELLATION	Maule Valley
COMPOSITION	Carmenere 85% - Cabernet Sauvignon 15%
ALCOHOL	14.5% by Vol.
TOTAL ACIDITY	5 ± 0.2 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/L

#### CLIMATE

Moderately warm temperate climate with Mediterranean rain regime. Moderately warm summer days influenced by the Coastal Mountain range, and cool nights – high temperature differential between day and night.

#### VITICULTURE

**Year of Plantation:** 2000

**Trellis System:** Vertical Shoot Positioning

**Density:** 5,000 plants/hectare (2,020 plants/acre)

**Yield:** 10 tons/hectare

**Harvest Method:** Hand-picked with double selection in vineyard, during second half of April.

**Soil:** Shallow, reddish-brown soils with loam-clay texture and presence of gravel that comes from the disintegration of metamorphic rock located beneath the soil.

#### WINEMAKING

**Maceration:** 20-25 days, with cold pre-fermentative maceration for four days, at temperatures below 10°C (50° F).

**Extraction:** Traditional pumping-over.

**Fermentation:** Starts with active dry yeast (Bayanus); temperatures between 25°C and 28°C (77°-82° Fahrenheit).

**Aging:** 12 months in French and American oak barrels.

#### TASTING NOTES

**Appearance:** Deep ruby red color with violet highlights.

**Nose:** Intense notes of spices, plums, cassis, dark fruits and roasted coffee.

**In mouth:** Good volume, lively, with silky tannins, dark fruits and long finish.

#### PAIRING RECOMMENDATION

Grilled red meat.



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## GRAND RESERVE

### CHARDONNAY

APPELLATION	Maule Valley
ALCOHOL	14% by vol
TOTAL ACIDITY	5 ± 0.5g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/L

#### CLIMATE

Mediterranean climate with wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers/50 miles) and the Andes Mountains (50 kilometers/37 miles). Vineyards receive coastal breezes during the afternoon that help keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated mainly during winter months.

#### VINEYARDS

**Year of Plantation:** 2005

**Trellis System:** Vertical Shoot Positioning

**Density:** 3,330 plants/hectare (1,350 plants/acre)

**Yield:** 10 tons/hectare (4 metric tons/acre)

**Harvest method:** Hand-picked, with double selection in vineyard, during the first half of March.

**Soil:** Deep, clay-loam soil.

#### WINEMAKING

Fermentation starts with active dry yeast (*Cerevisiae*) at temperatures that go from 16°C to 18°C (61°F to 64°F); fermentation is finished in French oak barrels.

#### TASTING NOTES

**Appearance:** Golden yellow with gold highlights.

**Nose:** Intense notes of tropical fruits, almond blossoms and vanilla

**In mouth:** The palate has vibrant acidity that balances perfectly with creaminess and lush mouthfeeling.

#### PAIRING RECOMMENDATION:

Smoked salmon with capers.