



SANTA ALBA

RESERVE

CABERNET SAUVIGNON

APELLATION	Curicó Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5 ± 0.3 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/L

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a 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 to keep moderated warm summer temperatures. Annual precipitation averages about 600 millimeters (23.6 inches), concentrated mostly during winter months.

VITICULTURE

Year of Plantation: 2000

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

Trellis System: Vertical Shoot Positioning

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

Harvest method: Hand picking, with double selection in vineyard, in the second half of April.

Soil: Deep, rocky soil with clay loam texture.

WINEMAKING

Maceration: 18-20 days with cold pre-fermentative maceration for four days at temperatures below 10°C (50° Fahrenheit).

Fermentation: Fermentation starts with active dry yeast (Bayanus) developing at 25°C to 28°C (77° to 82° Fahrenheit), with traditional pumping-over and punching.

Aging: 85% of the wine was aged on its lees for six months in contact with French oak and micro-oxygenation; the remaining 15% was aged for eight months in French and American oak barrels.

TASTING NOTES

Appearance: Deep ruby red color.

Nose: Intense nose of dark cherry, strawberry, cedar and licorice.

In mouth: Juicy and round on the palate with firm tannins that combine well with dark fruits, prunes and roasted nuts with toasty finish.

PAIRING RECOMMENDATION

Roasted short ribs with aromatic spices.



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RESERVE

CARMÉNÈRE

APELLATION	Curicó Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5 ± 0.3 g/Lt
RESIDUAL SUGAR	< 4 g/Lt

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes Mountains (50 kilometers, or 37 miles). The vineyard receives coastal breezes during the afternoon that help keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated mostly during winter months.

VITICULTURE

Year of Plantation: 1995

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

Trellis System: Vertical Shoot Positioning

Yield: 12 tons/hectare (4.9 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in late April.

Soil: Deep, rocky soil with clay loam texture.

WINEMAKING

Maceration: 15-20 days with cold pre-fermentative maceration for four days at temperatures below 10°C (50° Fahrenheit).

Fermentation: Fermentation starts with active dry yeast (Bayanus) developing at 26°C to 28°C (79° to 82° Fahrenheit), with traditional pumping-over and punching.

Aging: 85% of the wine was aged on its lees for six months in contact with French oak and micro-oxygenation; the remaining 15% was aged for eight months in French and American oak barrels.

TASTING NOTES

Appearance: Deep red color with purple highlights.

Nose: Intense nose of blackberries, sweet spices, menthol and a hint of smoke.

In mouth: Lush mouth entry, great fruit concentration with round tannins and long, pleasant aftertaste.

PAIRING RECOMMENDATION

Soused rabbit.



SANTA ALBA

RESERVE

CHARDONNAY

APELLATION	Maule Valley
ALCOHOL	14% by Vol.
TOTAL ACIDITY	5 ± 0.5g/L
RESIDUAL SUGAR	< 4 g/L

CLIMATE

Cool temperate climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.

VINEYARDS

Year of plantation: 2005

Trellising system: Vertical Shoot Positioned trellis

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

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

Harvest method: Hand picking, with double selection in vineyard, first half of March.

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

WINEMAKING

Fermentation: Starts with active dry yeast (*Cerevisiae*).

Fermentation managed through oxidative method and contact with French oak, with aeration at the end of the process.

Temperature: 16°C-18°C degrees Celsius (61°- 64°Fahrenheit).

Aging: Batonnage with lees in stainless steel vats for two months.

TASTING NOTES

Appearance: Bright yellow golden color.

Nose: Intense nose of tropical fruit, vanilla and toasted nuts.

In mouth: Full-body wine with creamy texture, juicy palate and long finish.

PAIRING RECOMMENDATION

Curried chicken, sweet-and-sour dishes.



SANTA ALBA

RESERVE

MERLOT

APELLATION	Curicó Valley
ALCOHOL	14% by Vol.
TOTAL ACIDITY	5 ± 0.3 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/Lt

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a 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 to keep moderated warm summer temperatures. Annual precipitation averages about 600 millimeters (23.6 inches), concentrated mostly during winter months.

VITICULTURE

Year of Plantation: 2000

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

Trellis System: Vertical Shoot Positioning

Yield: 12 tons/hectare (4.9 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in mid-April.

Soil: Deep, rocky soil with clay loam texture.

WINEMAKING

Maceration: 15-18 days with cold pre-fermentative maceration for four days at temperatures below 10°C (50° Fahrenheit).

Fermentation: Fermentation starts with active dry yeast (Bayanus) developing at 25°C to 28°C (77° to 82° Fahrenheit), with traditional pumping-over and punching.

Aging: 85% of the wine was aged on its lees for six months in contact with French oak and micro-oxygenation; the remaining 15% was aged for eight months in French and American oak barrels.

TASTING NOTES

Appearance: Bright ruby red color with garnet highlights.

Nose: Intense nose of liquorice, tealeaf, spices and dried tobacco.

In mouth: Complex, well-balanced, with velvety tannins, raspberry notes and gentle aftertaste.

PAIRING RECOMMENDATION

Prosciutto



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RESERVE

PINOT NOIR

APELLATION	Maule Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	4.5 ± 0.3 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/Lt

CLIMATE

Cool temperate climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.

VITICULTURE

Year of Plantation: 2005

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

Trellis System: Vertical Shoot Positioning

Yield: 12 tons/hectare (4.9 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in the second half of March.

Soil: Shallow alluvial soils of sandy loam texture; rocky subsoil composed of boulders and rounded rocks in a sandy matrix.

WINEMAKING

Maceration: 14-16 days.

Fermentation: Fermentation starts with active dry yeast (Bayanus) developing at 18°C to 20°C (64° to 68° Fahrenheit), with traditional pumping-over and punching.

Aging: Wine aged over its lees in contact with French oak for 6 months.

TASTING NOTES

Appearance: Bright red color with garnet highlights.

Nose: Expressive nose of strawberry, clove, spices and cedar.

In mouth: Juicy palate with sweet spices, red fruits and smoky notes in the finish.

PAIRING RECOMMENDATION

Pork loin with wine sauce.



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RESERVE

SAUVIGNON BLANC

APELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	5 - 6 g/L
RESIDUAL SUGAR	< 4 g/L

CLIMATE

Cool temperate climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.

VINEYARDS

Year of plantation: 2005

Trellising system: Vertical Shoot Positioned 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, first week of March.

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

WINEMAKING

Fermentation: Starts with active dry yeast (*Cerevisiae*).

Fermentation managed by a reductive method with minimal aeration, protecting the wine from oxidation. Yeasts used were specially selected for this wine grape.

Temperature: 14°C-16°C degrees Celsius (57°- 61°Fahrenheit).

Aging: Batonnage with lees in stainless steel vats for two months.

TASTING NOTES

Appearance: Pale yellow color with green highlights.

Nose: Expressive herbal notes with gooseberry, fresh-cut grass and apple.

In mouth: Medium body, fresh acidity and pleasant aftertaste.

PAIRING RECOMMENDATION

Crab cake with green salad.