

SANTA ALBA

CABERNET SAUVIGNON

APELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/ltr
RESIDUAL SUGAR	< 4 g/ltr

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 (60 kilometers, or 37 miles). Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

VINECULTURE

Year of Plantation: 1990

Trellising system: Vertical Shoot Positioned training

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

Yield: 16 tons/hectare (6.5 metric tons/acre)

Harvest method: Hand-picked. Last 2 weeks of April.

Soil: Deep soils with loam clay texture.

WINEMAKING

Maceration: Short maceration for 10 days.

Extraction: Traditional pumping-over and punching.

Fermentation: Starts with active dry yeast (Bayanus); developed at temperatures ranging 25°C-28°C (77°F-82°F).

Aging: Wine aged over its lees in stainless steel tanks for three months before blending and bottling.

TASTING NOTES

Appearance: Ruby red color with bright red highlights.

Nose: Strawberry and raspberry notes with hints of chocolate.

Mouth: Pleasant and lively wine with medium body. Well rounded tannins on the finish.

PAIRING RECOMMENDATION

Grilled steak.



SANTA ALBA

CHARDONNAY

APELLATION	Curicó Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/ltr
RESIDUAL SUGAR	< 4 g/ltr

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). Our vineyards receive coastal breezes during the afternoon that help to keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated mainly during winter months.

VINEYARDS

Year of Plantation: 1990

Trellising system : Vertical Shoot Positioned training

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

Yield: 14 tons/hectare (4.8 metric tons/acre)

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

Soil: Deep, clay loam soil.

WINEMAKING

Maceration: Short maceration period of 10 days.

Extraction: Traditional pumping-over, and mixing with liquid nitrogen.

Fermentation: Starts with active dry yeast (Bayanus).

Temperature: 17°C-18°C (63°F-64°F), with aeration at the end of fermentation.

Aging: Wine conserved on its lees in stainless steel vats for 2-3 months before bottling.

TASTING NOTES

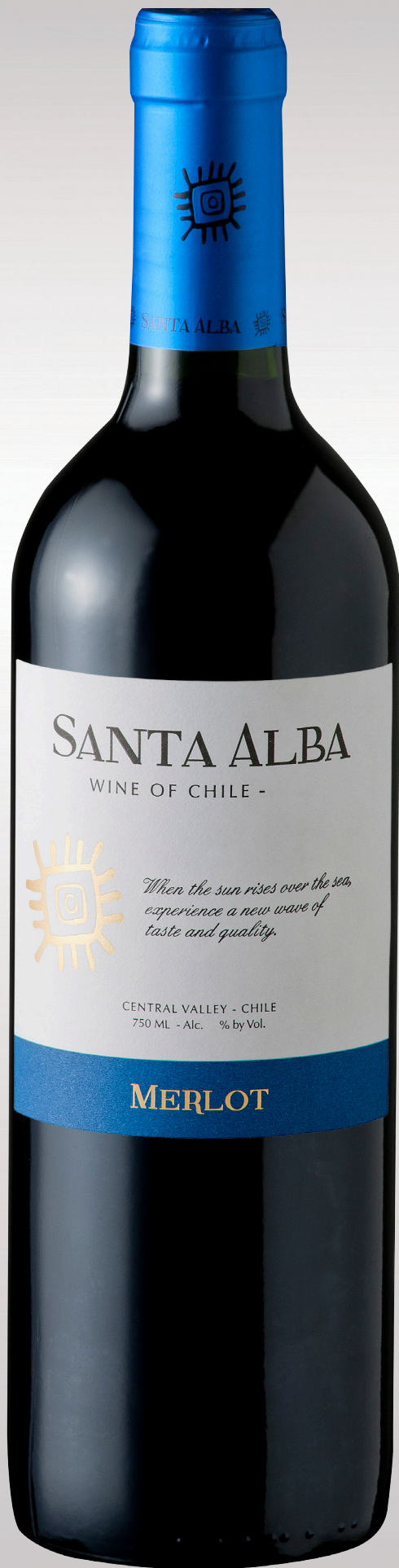
Appearance: Straw yellow color with golden highlights.

Nose: Intense notes of pear, pineapple and acacia flowers.

In mouth: Fresh entry due to moderate acidity, medium body with outstanding notes of exotic fruit in the finish.

PAIRING RECOMMENDATION

Chicken, turkey.



SANTA ALBA

MERLOT

APELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/l
RESIDUAL SUGAR	< 4 g/l

CLIMATE

These vineyards are located slightly closer to the Pacific Ocean and therefore receive some coastal breezes that help keep temperatures in the summer time slightly cooler. Annual rainfall averages about 600 millimeters (23.6 inches) concentrated in winter months

VINEYARD

Year of plantation: 2000

Trellising system: Vertical Shoot Positioned trellis

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

Yield: 16 tons/hectare (6.5 metric tons/acre)

Harvest method : Mechanical harvest during second half of March

WINEMAKING

Maceration: Short Maceration—10 days

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus) and continues at temperatures between 25°C and 28°C (77°F-82°F).

Aging: Wine aged over its lees in stainless steel tanks for three months with oak contact.

TASTING NOTES

Appearance: Bright ruby-red colour and pink highlights

Nose: Expressive notes of cassis with a hint of mint.

In mouth: The palate displays red cherries and plums, developing a medium body with soft tannins and gentle finish.

PAIRING RECOMMENDATION

Spaghetti with pesto sauce.



SANTA ALBA

PINOT GRIGIO

APELLATION	Curicó Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/l
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, or 50 miles) and the Andes Mountains (50 kilometers, or 37 miles). Our vineyards receive coastal breezes during the afternoon that help to keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated mainly during winter months.

VINEYARD

Year of Plantation: 1990

Trellising system : Vertical Shoot Positioned training.

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

Yield: 12 tons/hectare (4.8 metric tons/acre).

Harvest method: Mechanical harvest during last week of February.

Soil: Deep, clay loam soil.

WINEMAKING

Maceration: Short maceration period of 10 days.

Extraction: Traditional pumping-over, and mixing with liquid nitrogen.

Fermentation: Starts with active dry yeast (Bayanus).

Temperature: 17°C-18°C (63°F-64°F), with aeration at the end of fermentation.

Aging: Wine conserved on its lees in stainless steel vats for 2-3 months before bottling.

TASTING NOTES

Appearance: Pale straw color with yellow highlights.

Nose: Great concentration of citric fruits, pineapple and white flowers.

In mouth: Nice acidity, light body and distinct notes of citric fruit in the finish.

PAIRING RECOMMENDATION

Fresh cheeses or simply on its own.



SANTA ALBA

PINOT NOIR

APELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.3 g/Lt
RESIDUAL SUGAR	< 4 g/Lt

CLIMATE

Vineyard is located very close the Andes Mountains and therefore slightly cooler than the lower parts of the Curico Valley. Annual rainfall averages about 800 millimeters (32 inches) concentrated in winter months. Soils have alluvial origin and sandy loam texture, with rocky strata of brownish-gray colour.

VINIYARD

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: Mechanical harvest during the last 2 weeks of March.

WINEMAKING

Maceration: 4-16 days.

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus) at temperature ranging between 18°C and 20°C (64°F-68°F).

Aging: Wine aged in stainless steel tanks with oak contact for 6 months.

TASTING NOTES

Appearance: Bright cherry colour with red highlights.

Nose : Intense notes of raspberry, clove and leather.

In mouth : Juicy palate, with gentle tannins, round mouthfeel and toasted notes in the finish.

PAIRING RECOMMENDATION

Chicken breast with mushroom sauce.



SANTA ALBA

SAUVIGNON BLANC

APELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/Lt
RESIDUAL SUGAR	< 4 g/Lt

CLIMATE

These vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer. Annual rainfall averages about 600 millimeters (23.6 inches) concentrated in winter months.

VINIYARD

Year of plantation: 1990

Trellising system: Vertical Shoot Positioned trellis

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

Yield: 18 tons/hectare (7 metric tons/acre)

Harvest method: Mechanical harvest during last week of February.

WINEMAKING

Fermentation: Starts with active dry yeast (*Cerevisiae*) at temperatures that range between 14°C and 16°C (57°F-61°F). Fermentation under a reductive method with minimal aeration, protecting the wine from oxidation.

Aging: Aged on its lees in stainless steel vats for 2-3 months before bottling.

TASTING NOTES

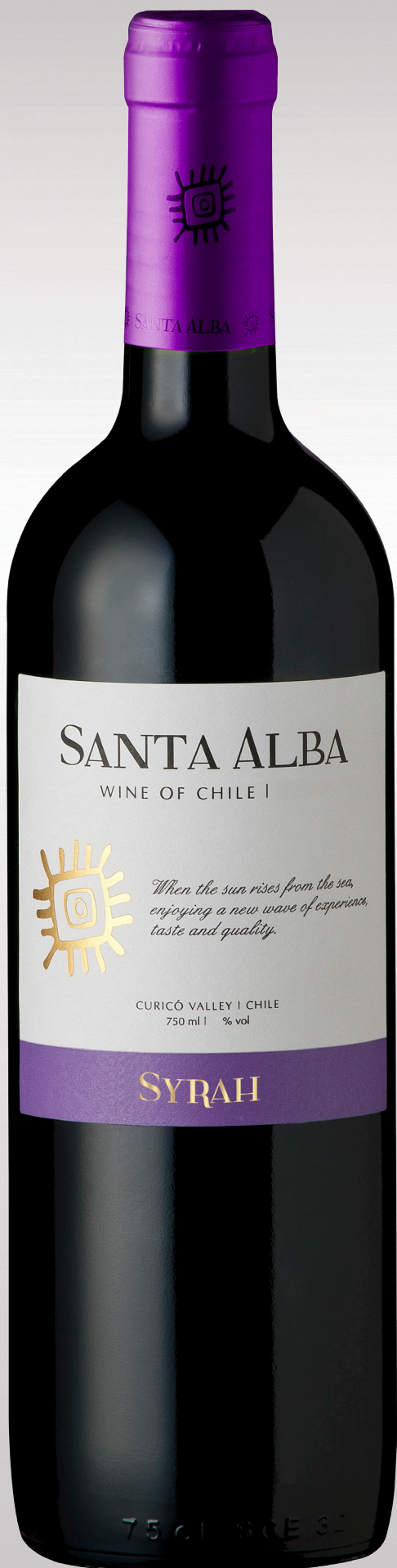
Appearance: Bright pale yellow colour with green hints.

Nose: Expressive notes of lime and green apples with herbal hints.

In mouth: Palate is fresh, crisp, with a nice acidity and a very pleasant finish.

PAIRING RECOMMENDATION

shushi



SANTA ALBA

SYRAH

APELLATION	Curicó Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	< 4 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 (60 kilometers, or 37 miles). Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

VINIYARD

Year of Plantation: 1990

Trellising system: Vertical Shoot Positioned training

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

Yield: 16 tons/hectare (6.5 metric tons/acre)

Harvest method: Hand-picked. Last 2 weeks of April.

Soil: Deep soils with loam clay texture.

WINEMAKING

Maceration: Short Maceration—10 days

Extraction: Traditional pumping-over and punching.

Fermentation: Starts with active dry yeast (Bayanus); developed at temperatures ranging 25°C-28°C (77°F-82°F).

Aging: Wine aged over its lees in stainless steel tanks for three months before blending and bottling.

TASTING NOTES

Appearance: Intense red color with bright violet highlights.

Nose: Blackberry and sweet spices with coffee hints.

Mouth: Gentle round tannins, juicy palate plenty of black fruits.

PAIRING RECOMMENDATION

Chickpea stew.



SANTA ALBA

WHITE ZINFANDEL

APELLATION	Curicó Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5.0 g/l
RESIDUAL SUGAR	< 35 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, or 50 miles) and the Andes Mountains (60 kilometers, or 37 miles). Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

VINIYARD

Year of Plantation: 2010

Trellising system: Vertical Shoot Positioned training

Density: 3,333 plants/hectare (1,345 plants/acre)

Yield: 16 tons/hectare (6.5 metric tons/acre)

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

WINEMAKING

Maceration: Maceration for four hours in the press.

Extraction: Direct pressing with pneumatic press.

Fermentation: Starts with active dry yeast (Bayanus).

Temperature: 16°C (61°F).

Aging: Wine conserved in stainless steel vats.

TASTING NOTES

Appearance: Delicate light pink color.

Nose: Fresh notes of red fruits such as cherries and strawberries, along with some watermelon and flower notes.

In mouth: Lively and juicy on the palate, it leaves a long pleasant aftertaste.

PAIRING RECOMMENDATION

Spicy food.