



Santa Rita®



SANTA RITA PEHUÉN

Heritage and enterprise are hallmarks of Santa Rita, one of Chile's premier wine estates. Founded in 1880 by Domingo Fernandez in Chile's Maipo Valley, this historic property was among the first to pioneer plantings of European grape varieties in Chile. In 1980, it was acquired by its present owner, Ricardo Claro, under whom Santa Rita has reaped the rewards of continuous investment, resulting in a period of impressive growth, during which the winery has consolidated its position in the vanguard of Chile's most successful and innovative estates.

This superb wine is intense and deep with a rich crimson red color. Its complex bouquet of fresh black fruit and spice notes, signature to this variety, is elegantly combined with the characteristics given by the oak aging. Potent and concentrated while maintaining its elegance and richness, it is a flavorful and persistent wine with excellent ageing potential.



PRODUCTION AREA

Country: Chile

Region: Apalta (Colchagua Valley) and Maipo Valley

GRAPE VARIETIES

95% Carménère, 5% Cabernet Sauvignon (some vines dating back to the 1940s)

PRODUCTION TECHNIQUES

De-stemmed and partially crushed grapes were cold macerated for five days prior to the fermentation process, which was carried out at 28°C. Frequent pumping-over was performed during two thirds of the time and then reduced by half so as to extract the maximum potential from the wine. Post fermentation maceration for 20 days allowed this wine to develop its characteristic sweetness and roundness. Pehuén was aged for 20 months in first use American and French oak barrels in order to obtain maximum complexity. It was then bottled and stored for 12 months before release.

ANALYSIS

Alc.: 15.1% TA: 5.48 g/L pH: 3.61

SERVING SUGGESTIONS

Matches well with barbecue, venison, wild game and fowl, ripe cheeses and spicy red meats.

BOTTLE SIZES

750 ml