



### PRODUCER PROFILE

Estate owned by: Agricola Santa Camila  
Winemaker: Marcelo Garcia  
Estate founded: 1993  
Winery production: 2,300,000 Bottles  
Region: Valle Central  
Country: Chile

## Gran Reserva Cabernet Sauvignon 2010

### WINE DESCRIPTION

The grapes from this wine are grown in the Colchagua Valley and Maule Valley both belong to the Chilean Central Valley. This combination gives a full body character to the wine. The Maule Valley terroir provides structure and body to the wine while the Colchagua Valley adds a fruity aromas. The grapes were fermented in stainless steel tanks and then aged in barriques and stainless steel tanks for 12 months.

### TASTING NOTES

On the nose, red berries, black berries, smoke and toasted aromas come through. Juicy on the palate, with cherry and chocolate notes in combination with toasted oak. This wine is well structured and full-bodied with smooth tannins and a long finish.

### FOOD PAIRING

Pair with prime ribs, chicken with paprika, or steak fajitas.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Viña Santa Camila vineyard
Soil composition:	Granite and Clay-Loam
Training method:	VSP
Elevation:	1,254 feet
Vines/acre:	1,600
Yield/acre:	2.6 tons
Exposure:	Northern / Southern
Year vineyard planted:	1998
Harvest time:	April
First vintage of this wine:	1997
Bottles produced of this wine:	120,000

### WINEMAKING & AGING

Varietal composition:	90% Cabernet Sauvignon and 10% Syrah
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	7-10 days
Fermentation temperature:	76-80 °F
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Length of maceration:	4 days; 20-25 days
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-Two years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	12 months

### ANALYTICAL DATA

Alcohol:	14.0 %
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