



PRODUCER PROFILE

Estate owned by: Agricola Santa Camila
 Winemaker: Marcelo Garcia
 Estate founded: 1993
 Winery production: 2,300,000 Bottles
 Region: Colchagua & Casablanca Valley
 Country: Chile

Gran Reserva Cabernet Sauvignon 2014

WINE DESCRIPTION

The grapes from this wine are grown in the Colchagua Valley. Its Andes {Los Lingues vineyard} and Coastal {Marchigue, Los Cactus} influence deliver different bases and soils that result in an intense wine. This combination gives a full body character to the wine.

In addition, it has a percentage of CS of high Maipo.

ABOUT THE VINEYARD

Andes influence vineyards: deeper soils that result in a later maturity, better mouth and greasiness.

Coastal influence vineyards: thinner soils with sand content provide structure and harder-rustic tannins.

WINE PRODUCTION

The grapes are handpicked and then taken to the cellar, where they are de-stemmed and put in stainless steel tanks for a prefermentative cold soak for 3 to 4 days. The fermentation is carried on between 25° and 26°C, with mild extractions, taking between 8 to 12 days to finish. Afterwards, the wine goes through a 1 or 2-week post fermentative maceration to gain in complexity and roundness. Once it has reached its optimum quality, it goes directly to French oak barrels for malolactic fermentation, ageing 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:	Los Cactus & Los Lingues
Vineyard size:	50 acres
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:	1999
Bottles produced of this wine:	150,000

WINEMAKING & AGING

Varietal composition:	10% Syrah
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Fermentation temperature:	75 °F
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Length of maceration:	5 days; 7-14 days
Type of aging container:	Barriques and Stainless steel tanks
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:	6 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.5
Residual sugar:	21 g/L



Acidity:

3.5 g/L