

SANTACRUZ



VINTAGE	2010
VARIETY	Petit Verdot
ORIGIN	Colchagua Valley - Coast
VINEYARD LOCATION	Lolol (La Hacienda area)
CLIMATE	Temperate Mediterranean
SOIL	Alluvial. Clay loam and loam.
PLANTED	2005
PLANTING MATERIAL	Mass selection and ungrafted rootstock
TRAINING SYSTEM	Bilateral cordon trained
MESOCLIMATE	The warmest area in the farm, under the influence of coastal winds, which arrive there drier and more temperate due to the land relief
HARVEST	16 April (Petit Verdot) and 14 May (Carménère). By hand, early morning, in 12-14 kg containers
YIELD	5.000 kg/ha. 1,8 kg/vine
WINEMAKING	Manual selection before and after destemming, on a vibrating table. 4-day cold maceration. Alcoholic fermentation in 65 hL stainless steel tanks, in controlled temperature between 26 and 28°C, for 2 weeks. Malolactic fermentation in barrel.
AGING	24 months in French oak
BLEND	90% Petit Verdot, 10% Carménère
pH	3,59
ALCOHOL	14,5
BOTTLE FEATURES	Top Bordeaux, antique green
BOTTLE CLOSURE	Natural cork
PRODUCTION	1.627 bottles (750 cc)
SHELF LIFE	More than 10 years
SERVING TEMPERATURE	17-18°C
FOOD PAIRINGS	Our Petit Verdot can pair dishes ranging from red meat to matured cheese, being perfect with poultry stews and game meat.
TASTING NOTES	

Appearance Intense and brilliant ruby

Nose This is a wine of important complexity. The first notes perceived are balsamic, revealing the 2-year aging in barrel. It immediately unfolds in aromas of candied fruits, ripe dark fruits, (blackberry, cherry, plum), floral notes (violet), leather, sweet spices, cedar, mocha, coffee and toasty notes.

Palate With an appealing attack, it is a soft wine, velvet, where a natural acidity stands out, balanced with mature tannins. Its finish is long, persistent.