

Medalla Real Gold Medal Cabernet Sauvignon

Santa Rita

Origin

Country	Chile
Wine Region	Maipo Valley
Winery	Santa Rita

Technical Data

Grape Varieties	Cabernet Sauvignon, Syrah
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	Fermented with selected yeasts at 25-28°C with high colour extraction at the start, followed by fermentation at a lower temperature for a different extraction of the skin components.
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Ageing	70% of the wine aged for 12 months in old barrels; the remaining 30% aged exclusively in stainless steel until bottling, to preserve freshness.
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Description

In Brief	100% of the grapes come from the Santa Rita vineyards in Alto Jahuel. The vines, aged 15-20 years, are trained on a vertical shoot position system for optimal tannin ripening.
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Tasting notes	Intense ruby red colour. On the nose, spicy aromas reminiscent of pastries stand out, with hints of red fruits, caramel and butterscotch. On the palate: velvety tannins, balanced acidity and a long, persistent finish.
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Food Pairing	Rich, full-flavoured red meat dishes.
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