



Santa Rita®

SANTA RITA120® CABERNET SAUVIGNON

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 late 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.

Santa Rita's internationally popular, best-selling "120" Series of varietal wines recalls the heroes of a pivotal event in Chile's successful 19th century struggle to overthrow Spanish rule. History relates that in the early 1800s Doña Paula Jaraquemada, then proprietor of the Santa Rita manor house and estate near the Chilean capital of Santiago, famously gave refuge in the cellars of her property to 120 Chilean patriots. When a brigade of Spanish soldiers arrived at the expansive one-story ranch house in search of the band of rebels, the feisty matriarch stated she would rather see the Spanish burn the property to the ground, with her inside, than let them step foot within her family home. Thus it was that band of 120 men lived on to fight another day, and the dwelling, now site of Santa Rita's highly acclaimed Doña Paula Restaurant, occupies a unique place in Chilean national history.



PRODUCTION AREA

Country: Chile
Region: Central Valley

WINEMAKER
Carlos Gatica

GRAPE VARIETIES
100% Cabernet Sauvignon

PRODUCTION TECHNIQUES

Temperature-controlled vinification, followed by a period of aging. 80% of the wine spends 8 months in stainless steel tanks, with the balance matured in oak barrels prior to blending, bottling and release.

DESCRIPTION

Color: Brilliant ruby red
Aroma: Scents of ripe red fruit, clove and vanilla
Taste: Medium-bodied and fruit forward, with ripe, well structured tannins

ANALYSIS

Alc.: 13.6% TA: 5.03 g/L pH: 3.59

SERVING SUGGESTIONS

An ideal match for red meats, pork, spicy sauces and cheese soufflés.

BOTTLE SIZES

750 ml